



ROMAIN DUVERNAY

CÔTES DU RHÔNE ROSÉ



SOIL TYPES:

Light, sandy soils.

GRAPE VARIETES:

Grenache, Cinsault.

VINIFICATION:

Harvested early in the morning when temperatures are still cool. This preserves the grapes' primary aromas (fruity and floral), which are then found in the wine.

TASTING NOTES :

A brilliant pale pink colour with slightly bluish highlights. On the nose, powerful aromas of raspberry and citrus fruit are enhanced by floral notes. The palate is ample, full of freshness and finesse. It reveals floral notes of violets and raspberries and finishes with a light acidity that gives it a pleasantly tangy aftertaste.

FOOD AND WINE MATCHING:

Serve between 10° and 12°. Perfect as an aperitif, with barbecues, grilled vegetables and gourmet salads.

EAN 13 :

Bottle : 3 76025677021 4

Case : 3 76025677029 0

Case 6x75cl

