

# ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## CÔTES DU RHÔNE BLANC

*GRAPE VARIETIES: 40% White Grenache, 30% Roussanne, 30% Viognier*

*SOIL TYPES: Sandy soils*

*VINIFICATION: Grapes are harvested in the morning to retain their aromatic quality. Total destemming of the grapes before direct pressing. Temperature controlled fermentation during 3 weeks.*

*TASTING NOTES: Clear and pale yellow colour. Floral nose with peach and exotic fruits notes (mango, lychee...). On the palate, fresh and generous, round and unctuous with a slightly spicy finish. Generally well balanced.*

*FOOD AND WINE MATCHING: Serve between 10-12°C. Perfect as an apéritif, with fish or a seafood platter, with ham, pot-roasted or grilled poultry, foie gras or a selection of cheeses.*



