



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## PLAN DE DIEU

Côtes-du-Rhône Villages 2018 **ORGANIC BIO-FR-01**

**SOIL TYPE:** Round pebbles and red clay

**GRAPE VARIETIES :** Grenache, Syrah

**VINIFICATION:** Manual harvest. Traditional vinification in concrete vat at controlled temperature (<28 ° C).

**TASTING NOTES:** Raspberry dress. The nose reveals hints of red fruit. The palate is full-bodied, unctuous, concentrated, with a sweet finish and silky tannins.

**FOOD AND WINE MATCHING:** Red meats, game birds, cheeses. Serve at 16 ° C. Aging potential 5 to 8 years.

**EAN 13 :** Bottle : 3 76025677134 1

Case : 3 76025677135 8

Case of 6 x 750ml

