



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE DE CABANE

Côtes-du-Rhône 2017

The vines of the Estate, located on the heights of St Martin d'Ardèche on a clay-limestone plateau covered with rolled pebbles, is planted with old vines over 40 years old.

SOIL TYPES: Clay-limestone, with presence of rounded pebbles.

GRAPE VARIETIES: 75% Grenache, 20% Syrah, 5% Mourvèdre

VINIFICATION: Mechanical harvest at optimum maturity in respect of sugar and tannins. Crushing, destemming, maceration for 4 to 5 weeks depending on the grape varieties that are vinified separately.

TASTING NOTES: Aromas of black fruit, spices and garrigues. Dense on the palate with silky tannins, preserving its nice mineral character.

FOOD AND WINE MATCHING: Grilled red meats, game and poultry, cheeses. Serve at between 16 ° and 18 ° C. Aging potential of 8 years.

RASTINGS: SILVER MEDAL 90/100 DECANTER 2018, 14/20 BETTANE + DESSEAUVE 2019

EAN 13: Bottle: 3 76025677034 4

Case: 3 76025677037 5

Case of 6 x 75cl

