



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



VACQUEYRAS 2016

SOIL TYPES : On scrubland, rounded pebbles on clay and limestone soils.

GRAPE VARIETIES : 60% Grenache, 30% Syrah and 10% Mourvèdre. Most vines over 50 years old.

VINIFICATION : Harvest at optimal maturity (sugar and tannins). Total destemming. Classic pump-over once a day during fermenting phase. Long vatting periods of 3 weeks for Syrah and Mourvedre and 4 weeks for Grenache.

TASTING NOTES : Intense cherry red colour. Powerful and fresh on the nose with red and black fruits notes (blackberry) and a hint of roasted coffee aroma. Instantly round and generous on the palate. A promising vintage with good aging potential (10 to 12 years).

FOOD & WINE MATCHING : Serve with tender meat (lamb, veal) or grilled meat and with a selection of matured cheeses.

AWARDS : 90/100 WINE&SPIRIT 2018 & 2019 (YEAR'S BEST SOUTHERN RHONE), 2* GUIDE HACHETTE 2019 (COUP DE CŒUR), 15.5/20 BETTANE + DESSEAUVÉ 2019

EAN 13 : Bottle : 3 76025677222 5
Case : 3 76025677227 0
Case of 6 x 75cl