



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



VISAN 2016 ORGANIC

Cotes-du-Rhone Villages

SOIL TYPES: Rounded pebbles from old terraces. Very low water reserve.

GRAPE VARIETIES: - 60% Grenache
- 25% Syrah
- 15% Mourvèdre

VINIFICATION: Harvested by hand. Grapes are scraped to avoid excess tannins. Yeasts and enzymes are then added to the vat to allow better extraction and clarification. The vatting lasts approximately 18 days at 26 ° C with 2 daily pumping over and 3 rack and return during the fermentation. Oxygen inputs under marc are regularly made with a clicker to coat the tannins and stabilize the colour. After pressing the wine is aged 6 months in tank.

TASTING NOTES: Very intense, deep purple colour. The nose is also complex, with notes of ripe red fruits (cherry, Morello cherry, blackcurrant, plum). The palate is concentrated and silky, with a very nice sweetness and fruit. Long, round and fine tannins.

FOOD AND WINE MATCHING: White meat, poultry, can also be served throughout a meal

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