

new **R**hône
MILLÉSIMÉS



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTES DU RHÔNE VILLAGES 2012

SOIL TYPES : Clay and limestone soils

GRAPE VARIETIS : 70% Grenache 30% Syrah

VINIFICATION : Harvested by hand, with destemming. Maceration 3 weeks. Controlled temperature.

TASTING NOTES : Silky and complex red wine. Powerful on the palate, with expression of spicy and red berries aromas.

FOOD & WINE MATCHING : Serve between 14 et 16°C with grilled red meat or stews with shallots, gugged wild game, exotic dishes (duck in orange sauce, couscous, tajine of vegetables and curry food,...) and with mature cheeses such as Cantal or Bleu d'Auvergne. To be drunk now. Ageing potential : 6 to 8 years.

EAN 13 : **bottle:** 3 76025677101 3
 box : 3 76025677109 9
 box de 6 x 75cl