

# new Rhône

MILLÉSIMÉS



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## White CÔTES DU RHÔNE 2015



**SOIL TYPES:** Sandy soils

**GRAPE VARIETIES :**

- 30% Roussanne
- 30% Viognier
- 40% White Grenache

**VINIFICATION :** Grapes are harvested in the morning to retain their aromatic quality. Total destemming of the grapes before direct pressing. Temperature controlled fermentation during 3 weeks.

**TASTING NOTES :** Clear and pale yellow colour. Floral nose with peach and exotic fruits notes (mango, lychee...). On the palate, fresh and generous, round and unctuous with a slightly spicy finish. Generally well balanced.

**FOOD AND WINE MATCHING :** Serve between 10-12°C. Perfect as an apéritif, with fish or a seafood platter, with ham, pot-roasted or grilled poultry, foie gras or a selection of cheeses.

**AWARDS :** - Coup de cœur – 15/20  
BETTANE+DESSEAUVE 2017  
- BRONZE – 89/100 – DECANTER 2017

**EAN 13 :** bottle : 3 76025677011 5  
box: 3 76025677019 1  
box of 6 x 75 cl