



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## CROZES-HERMITAGE 2015

**SOIL TYPES:** Granites and gravels

**GRAPE VARIETIES:** 100% Syrah

**VINIFICATION:** Harvested when tannins and sugars have peaked; total destemming, vatting period of 4 weeks with daily pump-over during fermentation phase and temperature control. Ageing in stainless steel tank.

**TASTING NOTES:** A wine of beautiful character with a deep red colour and purplish hues. On the nose, tangy black and red fruits aromas (cherries and blackcurrants) mingle with slightly silky and spicy notes. On the palate, a generous and well-balanced impression lingers. Good ageing potential.

**FOOD AND WINE MATCHING:** Ideal with all types of wild game, cari or other spicy dishes and with cheeses. Enjoy it also with charcuterie thanks to its fresh and silky tannins.

**AWARD:** 13/20 – BETTANE + DESSEAUVE 2017

**EAN 13** bottle : 3 76025677261 4  
box : 3 76025677269 0  
box of 6 x 75 cl