



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



GIGONDAS 2015



SOIL TYPES: Alluvial stony red clay on hillsides or large terraces.

GRAPE VARIETIES:

- 80% Grenache Noir
- 10% Syrah
- 10% Mourvèdre

VINIFICATION: Traditional vinification with temperature control in order to retain fruits and aromas. Aged 8 to 10 months in tanks.

TASTING NOTES: On the palate, a range of aromas where very ripe black fruits, liquorice and spices mix with notes of thyme, rosemary or fresh bay leaves. Ageing potential 8 to 10 years.

FOOD AND WINE MATCHING: Serve with a Provençal rack of lamb, roast beef with baby vegetables or a curry.

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