



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



HERMITAGE 2010

SOIL TYPES: South facing granitic soils protected from northern winds.

GRAPE VARIETIES: 100% Syrah

VINIFICATION: Harvested when tannins and sugars have peaked; destemming; maceration during 3 weeks then ageing in barrels for 9 months.

Classic pump-over during fermentation phase then racking during barrel ageing.

TASTING NOTES: Deep garnet red colour with dark purple nuances. On the nose complex aromatic notes of black fruits (blackberries, blueberries and blackcurrants) and violet. A few spices and a hint of vanilla enhance them. On the palate, full-bodied and fresh aromas combine to give this wine a harmonious sensation.

FOOD AND WINE MATCHING: Ready to drink because of its fresh and mellow tannins but with an ageing potential of 10 years. Enjoy it with red meat, pot-roasted game and poultry.

AWARD: Citation/Recommended – Guide Hachette 2013

EAN 13: bottle: 3 76025677250 8

box: 3 76025677259 1

box of 6 x 75cl

