



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



PLAN DE DIEU 2015

Côtes du Rhône Villages



SOIL TYPES : Riss alluvial terraces, cailloutis chalky gravels on clay.

GRAPE VARIETIES : 75% Grenache, 20% Syrah, 5% Mourvedre

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

TASTING NOTES : Deep red colour with a bright hue. Very complex and expressive nose, with dark and red berries, black pepper and spicy notes with hints of leather. On the palate these aromatic notes combine first with fleshy aromas and silky tannins.

FOOD AND WINE MATCHING : Poulardes (fattened chicken) or capon, but also vegetable tajine or spicy dishes are also ideal match for this wine. Ready to drink now, but an ageing potential of 6 to 8 years.

AWARDS : - Citation/recommended - Guide Hachette 2017
- 14/20 - BETTANE + DESSEAUVE 2017
- BRONZE - 88/100 - DECANTER 2017

EAN 13 : bottle 3 76025434003 7
box 3 76025434004 4
box of 6 x 75cl

