



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



RASTEAU 2011



SOIL TYPES: Skeletal soils on marl and red soil atop sandstone.

CLIMATE: Mediterranean-type, south facing hillsides, slightly protected from Mistral winds.

Grape varieties: - 70% Grenache
- 20% Syrah
- 10% Mourvèdre

VINIFICATION: Harvested when sugars and tannins maturity have peaked. Each grape variety is vinified separately.

Vatting period 3 weeks to a month depending on grape variety. Racking once a day during fermentation phase.

TASTING NOTES: Bright, deep red colour. On the nose, very ripe black fruits with vanilla and peppery notes. Supple at first, with elegant tannins lingering on the palate. A wine with ageing potential of 10 to 15 years.

FOOD AND WINE MATCHING: Serve with tender meats (lamb, veal) grilled or in stews, spicy or not.

AWARDS : - 2 étoiles/2 stars – Guide Hachette 14
- 88/100 – ROBERT PARKER

EAN 13: bottle: 3 76025677191 4
box: 3 76025677199 0
box of 6 x 75cl