

new **R**hône  
MILLÉSIMÉS



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## SAINT JOSEPH 2011

**SOIL TYPES:** Soft gneiss and schists on granitic base. South/south-east facing.

**GRAPE VARIETIES:** 100% Syrah

**VINIFICATION:** Traditional vinification with long vatting period, ageing in chestnut or oak barrels, from 10 months to 2 years, racking at regular intervals during the ageing period.

**TASTING NOTES:** Very beautiful, deep and intense colour with a garnet hue. Ripe cherries and black fruits nose with liquorice and spicy aromas (cloves, nutmeg). Dense and complex with silky tannins on the palate, even though a beautiful mineral character is still noticeable.

**FOOD AND WINE MATCHING:** Serve with pot-roasted lamb with flageolets beans, roasted duck, lamb tajine or a curry.

**AWARD:** 88/100 – ROBERT PARKER

**EAN 13:** bottle: 3 76025677270 6  
box: 3 76025677279 9  
box of 6 x 75cl