

new **R**hône
MILLÉSIMÉS



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



VALREAS 2015

Côtes du Rhône Villages



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

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

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: Corsican charcuterie, poulardes (fattened chicken) or capons but also vegetable tajine and curry are an ideal match for this wine. Ready to drink now. Ageing potential: 6 to 8 years.

AWARD: Citation/recommended –DECANTER 2017

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