



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTE RÔTIE 2017

SOIL TYPES: Schist terroir on south-west facing hillside. Vines grow out of the rock.

GRAPE VARIETIES: 100% Syrah

VINIFICATION: Harvested when grapes maturity has peaked: vatting period of 3 weeks to one month; light pressing, marc plunging. Racking in barrels after malolactic fermentation. Aged in oak barrels (25% new oaks).

TASTING NOTES: Deep ruby red colour. Complex and elegant nose of black fruits mixed with floral and spicy notes. The same aromatic range is found on the palate. A rich, harmonious wine with a lingering length.

FOOD & WINE MATCHING: Ideal with meat dishes like roasted fillet of beef or Beef Wellington, roasted pheasant or lamb. Cellaring: over 10 years at cellar temperature (10 /12°C). Serve at 18° C.

EAN 13: Bottle: 3 76025677281 2

Case: 3 76025677289 8

Case of 6 x 750ml

