



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



BEAUMES DE VENISE 2018

ORGANIC - FR-BIO-01

NATURE DES SOLS : The vineyard planted on hillsides, facing the « Dentelles de Montmirail », is on gray Jurassic soils, mainly made up of black marl. They are composed of silt, clay and sand.

CEPAGES : 50% Grenache, 50% Syrah

VINIFICATION : Harvest 100% manual. Sorted at the plot, the harvest is completely scraped. During the fermentation a gentle extraction is carried out by daily pumping over as well as load shedding. The macerations last on average 25 days.

DEGUSTATION : Dark red color with shimmering reflections. Aromas of red fruits and notes of violets. Rich in the mouth but retains an elegant minerality. Fine and silky tannins.

ACCORDS METS & VINS : Ideal with veal, duck, rib of beef, curry. Serve at 16 °. To drink young or guard time from 5 to 7 years.

EAN 13 : Bottle : 3 76025677164 8
Case : 3 76025677166 2
Case of 6x750ml

