



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## CAIRANNE 2018

**SOIL TYPES:** Clay-limestone hillsides in alluvial terraces, rich in rounded pebbles.

**GRAPE VARIETIES:** 80% Grenache, 20% Syrah,

**VINIFICATION:** Traditional, grape destalking.

**TASTING NOTES:** Richly purple, warm and powerful wine with notes of black fruits and violet. Very fruity on the palate with lingering notes of chocolate and roasted coffee beans. Well-balanced with good length and intensity. A well-structured wine suitable for cellaring. Ageing potential of 8 years.

**FOOD AND WINE MATCHING:** Serve it between 14° and 16°. Perfect with a joint of beef, well-seasoned stews and stuffed meat dishes.

**RATINGS :** SILVER IWC 2019, 88/100 ANDREAS LARSSON, 89-91 JEB DUNNUCK 2020

**EAN 13:** Bottle: 3 76025677183 9  
Case: 3 76025677187 7  
Case of 6 x 750ml