



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTES DU RHÔNE 2016

ORGANIC - FR-BIO-01

SOIL TYPES: Clay and limestone.

GRAPE VARIETIES: 75% Grenache, 25% Syrah

VINIFICATION: Harvested when tannins and sugar maturity have peaked. Crushing, destemming and long maceration.

TASTING NOTES: Fresh and well-balanced wine. Reveals ripened red and dark berries aromas and notes of licorice on the nose. Flavourful and fleshy on the palate with a silky tannins finish.

FOOD AND WINE MATCHING: Grilled red meats, game and poultry, matured cheeses. Serve between 16° and 18°C. Drink within 2 to 4 years.

EAN 13: Bottle: 3 76025677042 9
Case: 3 76025677047 4
Case of 6 x 75cl