



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTES DU RHÔNE VILLAGES 2016

ORGANIC - FR-BIO-01



SOIL TYPES: Clay and limestone with presence of rounded pebbles. Old vines.

GRAPES VARIETIES: 70% Grenache, 20% Syrah, 10% Mourvèdre

VINIFICATION: Optimal matured harvest with grapes sorting at the winery. Separate vinification by individual parcels. Crushing, destemming and long maceration.

TASTING NOTES: Powerful nose dominated by red berries aromas mixed with spicy notes and liquorice. Well-balanced and aromatic on the palate with a supple tannins finish.

FOOD AND WINE MATCHING: Grilled red meats, game and poultry, matured cheeses. Serve between 16°and 18°C. Aging potential of 5 years.

EAN 13: Bottle: 3 76025677103 7
Case: 3 76025677106 8
Case of 6 x 75cl