



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE DE LA GRAND'RIBE

ORGANIC BIO-FR-01

Côtes du Rhône

2016

"Domaine de la Grand 'Ribe" ("ribe" meaning "frontier in" Provençal language) straddles the Drôme and Vaucluse areas. Founded in 1940, this family-owned estate which has been certified organic since 2002, and NOP since 2007 cares equally about its terroir and its wine production: harvesting by hand, vinification and ageing in an underground cellar or in oak casks all demonstrate its commitment to quality.

SOIL TYPES: Sandy terroirs on alluvium and decalcified red clays, and red sandstone soils.

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

VINIFICATION: Matured harvest. Traditional vinification in concrete tanks at controlled temperature (<28 ° C). Maceration lasts 25 days for Grenache and Syrah, 15 days for Mourvèdre.

TASTING NOTES: Bright, garnet colour. Nose of fresh, red berries (strawberries and redcurrants). Supple, fleshy and fruity aromas enhanced by spicy notes on the palate. Fresh and pleasant finish with soft tannins.

FOOD AND WINE MATCHING: Grilled rib steak or beef rib, matured cheeses. Serve at 16°C. Ageing potential from 5 to 8 years.

SCORE: 14.5/20 BETTANE+DESSEAUVÉ 2019

EAN 13:

Bottle: 3 76025677041 2
Case: 3 76025677048 1
Case of 6 x 75cl

