



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE DE LA GRAND'RIBE

ORGANIC BIO-FR-01

SAINTE-CECILE-LES-VIGNES Côtes-du-Rhône Villages 2016

"Domaine de la Grand 'Ribe" ("ribe" meaning "frontier" in Provençal) 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 underground cellar or in oak casks all demonstrate its commitment to quality.

SOIL TYPES: Sandy terroirs on alluvium and red decalcified 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, purple colour. A powerful and rich nose reveals notes of ripe red berries, cherries and mocha mixed with a hint of vanilla. Powerful and generous with silky tannins and a beautiful sweetness on the palate.

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

AWARD: OR/GOLD CONCOURS DES VINS D'ORANGE, 14/20 BETTANE + DESSEAUVE 2019

EAN 13: Bottle: 3 76025677141 9
Case: 3 76025677148 8
Case of 6 x 75cl

