



ROMAIN DUVERNAY

ND S VINS DE LA VALLÉE DU RHÔNE



**LAUDUN**  
**CÔTES DU RHÔNE VILLAGES**  
**white 2017**

**SOIL TYPES:** Limestone plateaux at 200 metres altitude, situated in the background of the Laudun village. Poor soils and exposure to the north wind (Mistral) naturally limit vines fertility, which represents a sign of quality of its grapes.

**GRAPE VARIETIES:** 50% Grenache Blanc, 20% Clairette, 20% Viognier, 10% Roussanne

**VINIFICATION:** Harvested at optimum grape maturity. Direct pressing. Fermentation at controlled temperature (<17 ° C).

**TASTING NOTES:** Bright, pale golden colour dotted with a few green hues Complex, aromatic nose with aromas of ripe, white fruits mingling with woody notes. Intense on the palate with a lingering roundness and freshness together with a few mineral notes.

**FOOD AND WINE MATCHING:** Perfect with aromatic or spicy dishes. Serve between 12 to 14°C. It will keep 3 years.

**RATINGS:** 91/100 R. PARKER 2018, 14.5/20  
BETTANE+DESSEAUVÉ 2019

**EAN 13:** **Bottle: 3 76025677123 5**  
**Box: 3 76025677126 6**  
**Box 6 x 75cl**

