



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



PLAN DE DIEU

Côtes du Rhône Villages 2017



SOIL TYPES: Riss alluvial terraces, chalky gravels on clay.

GRAPE VARIETIES: 75% Grenache, 20% Syrah, 5% Mourvèdre

VINIFICATION: Harvested by hand with destemming. Maceration 3 weeks. Controlled temperature.

TASTING NOTES: Deep red colour with a bright hue. Very complex and expressive nose with dark and red berries, black pepper and spicy notes with hints of leather. On the palate, these aromatic notes combine first with fleshy aromas and silky tannins.

FOOD AND WINE MATCHING: Poulardes (fattened chicken) or capon but also vegetable tajine or spicy dishes are also an ideal match for this wine. Ready to drink now but with an ageing potential of 6 to 8 years.

RATINGS : ARGENT/SILVER 90/100 DECANTER 2018, (90-92) ROBERT PARKER 2018

EAN 13: Bottle: 3 76025677120 4

Case: 3 76025677129 7

Case of 6 x 75cl