



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



SAINT JOSEPH 2018

SOIL TYPES: Soft gneiss and schists on granitic base. South/south-east facing.

GRAPE VARIETIES: 100% Syrah

VINIFICATION: Traditional vinification with long vatting period, ageing in chestnut or oak barrels, from 10 months to 2 years, racking at regular intervals during the ageing period.

TASTING NOTES: Very beautiful, deep, intense colour with a garnet hue. Ripe cherries and black fruits nose with liquorice and spicy aromas (pepper). Dense and complex with tight and delicate tannins on the palate. Ageing potential: 4 to 10 years

FOOD AND WINE MATCHING: Serve with pot-roasted lamb with flageolets beans, roasted duck, lamb tajine or a curry.

RATINGS : 16/20 JANCIS ROBINSON

EAN 13: Bottle: 3 76025677270 6
Case: 3 76025677278 2
Case of 6 x 750ml