



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



VALREAS

Côtes-du-Rhône Villages 2018 **ORGANIC BIO-FR-10**



SOIL TYPES: Stony hillsides with deep, dry clays, from 350 to 400 metres in altitude.

GRAPE VARIETIES: 80% Grenache, 20% Syrah

VINIFICATION: Matured harvest. Traditional vinification in concrete tanks at controlled temperature (<28 ° C). Maceration during 12 to 16 months.

TASTING NOTES: Deep garnet colour. Rich nose dominated by notes of small black fruits mingling quickly with spices and liquorice. An elegant wine with present but silky tannins. It will linger on the palate due to its full-bodied aromas.

FOOD AND WINE MATCHING: Perfect with red meat, stews and cheeses. Serve at 18°C. It will keep 5 to 8 years.

EAN 13 : Bottle : 3 76025677130 3

Case : 3 76025677139 6

Case of 6 x 750 ml