



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



GIGONDAS 2018

ORGANIC-FR-BIO-01

SOIL TYPES: Alluvial stony red clay on hillsides or large terraces.

GRAPE VARIETIES : 80% Grenache, 10% Syrah, 10% Mourvèdre

VINIFICATION: Traditional vinification with temperature control in order to retain fruits and aromas. Aged 8 to 10 months in tanks.

TASTING NOTES: On the palate, a range of aromas where very ripe black fruits, liquorice and spices mix with notes of thyme, rosemary or fresh bay leaves. Ageing potential 8 to 10 years.

FOOD AND WINE MATCHING: Serve with a Provençal rack of lamb, roast beef with baby vegetables or a curry.

RATINGS: 15/20 JANCIS ROBINSON 2019

EAN 13 : Bottle : 3 76025677234 8
Case : 3 76025677237 9
Case of 6 x 750ml