



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CHATEAUNEUF DU PAPE 2014

ORGANIC - FR-BIO-01



SOIL TYPES: Rounded pebbles on clay and limestone soils, red clay decomposed in sub-soil.

GRAPE VARIETIES: Grenache, syrah, mourvèdre, cinsault, clairette, vaccarèse, bourboulenc, roussanne, counoise, muscardin, terret noir, picardan, piquepoul.

A special feature of this wine is its blend of all 13 grape varieties allowed by the Châteauneuf du Pape appellation. They are all blended at the vineyard, as each grape variety is found throughout the plots,

VINIFICATION: Harvested when tannins and sugar maturity have peaked, long vatting period of 3 to 5 weeks for all grape varieties, already blended at the wine press. No added yeast, just natural yeasts present. Aged in half hogsheads and old oak casks.

TASTING NOTES: Purple colour. Powerful, intense aromas of red and dark berries (raspberries and black cherries), replaced by spicy notes of pepper and leather. Rich and flavoursome on the palate where a beautiful balance is achieved. Smooth finish with pronounced tannins.

FOOD AND WINE MATCHING: Ageing potential of 10 years. Serve at room temperature (16 to 18° C), perfect with beef ribs, roasted veal, game casserole or spicy dishes.

EAN 13: Bottle: 3 76025677211 9

Case: 3 76025677218 8

Case of 6 x 75cl