



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



Château de Bouchassy LIRAC 2017

Château de Bouchassy covers 28 hectares, over a terroir dating from 1628. Named after the first Consul of the town of Roquemaure, the estate has been owned since the 1970s by the Degoul family, who, for four generations, has combined its desire to innovate with fundamental values: tradition, authenticity and quality.

SOIL TYPES: Rolled pebbles on limestone-clay plateaux.

GRAPE VARIETIES: Grenache 50%, Syrah 20%, Mourvèdre 20%, Cinsault 10%

VINIFICATION: Grapes harvested by hand and carefully sorted. Traditional vinification, full pouring for Grenache, Mourvèdre and Syrah. Long fermentation of 2 to 3 weeks with pumping before and after.

TASTING NOTES: Deep ruby red colour. Nose of black fruits and garrigue with spices on the palate. A rich, intense wine with silky tannins.

FOOD AND WINE MATCHING: Ideal with poultry and white meat dishes, with grilled meat, lamb and cheeses. Serve at 18°C. Ageing potential: 8 years.

RATINGS: 88/100 DECANTER 2019

EAN 13: Bottle: 3 76025677173 0

Case: 3 76025677176 1

Case of 6 x 750ml

