



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTES DU RHÔNE VILLAGES

Rosé 2019

SOIL TYPES: Light, sandy soils along the Rhône river bank.

GRAPES VARIETIES : 70% Grenache, 15% Syrah, 15% Cinsault

VINIFICATION: Harvested very early on cool mornings to retain primary (fruity and floral) aromas of each grape variety. Direct pressing to keep its delicate hue. Temperature controlled fermentation and racking at low temperature.

TASTING NOTES: Clear and transparent colour, with spicy, red berry aromas on the nose. Slightly tangy, fresh and mineral notes at first. Well-balanced and good mouthfeel, leading to softness and roundness on the palate. Long and harmonious finish.

FOOD AND WINE MATCHING: Perfect as an apéritif, with barbecued meat, grilled vegetables and gourmet salads. Serve at 12°C.

EAN 13: Bottle: 3 76025677074 0
Case: 3 76025677075 7
Case of 6 x 75cl

