



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE DE LA GRAND'RIBE

Côtes-du-Rhône Villages 2015 **ORGANIC BIO-FR-01**

"Domaine de la Grand 'Ribe" ("ribe" meaning "frontier" in Provençal language) straddles the Drôme and Vaucluse areas. Founded in 1940, this family-owned estate which has been certified organic since 2002, and NOP since 2007 cares equally about protecting its terroir and producing wines naturally: harvesting by hand, vinification and ageing in an underground cellar or in oak casks all demonstrate its commitment to quality.

SOIL TYPES: Sandy terroirs on alluvium and decalcified red clays, and red sandstone soils.

GRAPE VARIETIES: 70% Grenache, 20% Syrah (from over 50 years old vines), 10% Mourvèdre (from over 50 years old vines).

VINIFICATION: Matured harvest. Traditional vinification in concrete tank at controlled temperature (<28 ° C). Maceration lasts 25 days for Grenache and Syrah grapes, 15 days for Mourvèdre. Followed by ageing in oak casks.

TASTING NOTES: Deep purple colour with violet hues. Rich and complex nose with notes of ripe fruit (cherries, plums) mixed with aromas of roasted coffee beans, vanilla and spices. Concentrated and full-bodied on the palate with a beautiful sweetness. Fine, round tannins. Long finish with lingering notes of red berries and spices.

FOOD AND WINE MATCHING: Grilled rib steak or beef rib, matured cheeses. Serve at 16°C. Ageing potential from 5 to 8 years.

AWARDS: GOLD MEDAL AT THE CHALLENGE MILLESIME BIO 2018

EAN 13: **Bottle:** 3 7602567714100 6
 Case: 3 76025677148 8
 Case of 6 x 75cl

