



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



Domaine Mathiflo

BEAUMES DE VENISE 2017

Domaine Mathiflo was created in 2012 when two families joined forces. From then on, each generation has developed its own legacy of productive vineyards situated in the heights of the appellation, at the foot of the village of Suzette, on an exceptional terroir (Triassic, clay-limestone, white earth, grey marl).

SOIL TYPES: From the terroir of Triassic, shallow soils of fine ochre earth (presence of iron).

GRAPE VARIETIES: 70% Grenache, 30% Syrah

VINIFICATION: Traditional vinification in tank. Harvesting by hand to allow for grape selection. Sorting in the vineyard and upon arrival at the winery. Length of maceration: 2 to 3 weeks. Fermentation at controlled temperature (< 28°C)

TASTING NOTES: Dark red colour with shimmering reflections. Nose of red berries and mocha. Full-bodied and intense nose with silky, smooth tannins and a hint of liquorice lingering on the palate.

FOOD AND WINE MATCHING: Tastes fresh and supple with red or white meat dishes and cheeses. Serve at between 15 and 18°. Ageing potential: 8 years.

RATINGS : SILVER 90/100 IWC 2019, (88-90) JEB DUNNUCK 2019, 14.5/20 BETTANE+DESSEAUVÉ 2019

EAN 13: Bottle: 3 760256771631
Case: 3 760256771679
Case of 6 x 75cl

