



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## HERMITAGE 2016



**SOIL TYPES:** South facing granitic soils protected from northern winds.

**GRAPE VARIETIES:** 100% Syrah

**VINIFICATION:** Harvested when tannins and sugars have peaked; destemming; maceration during 3 weeks then ageing in barrels for 9 months.

Classic pump-over during fermentation phase then racking during barrel ageing.

**TASTING NOTES:** Deep garnet red colour with dark purple nuances. On the nose complex aromatic notes of black fruits (blackberries, blueberries and blackcurrants) and violet. A few spices and a hint of vanilla enhance them. On the palate, full-bodied and fresh aromas combine to give this wine a harmonious sensation.

**FOOD AND WINE MATCHING:** Ready to drink because of its fresh and mellow tannins but with an ageing potential of 10 years. Enjoy it with red meat, pot-roasted game and poultry.

**RATINGS :** GOLD 93/100 GLOBAL SYRAH MASTERS 2018

**EAN 13 :** Bottle: 3 76025677251 5

Case: 3 76025677258 4

Case of 6 x 75cl