

new **R**hône
M I L L É S I M E S



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



RASTEAU 2018

SOIL TYPES: Skeletal soils on marl and red soil atop sandstone. Mediterranean-type, south facing hillsides, slightly protected from Mistral winds.

GRAPE VARIETIES: 70% Grenache, 20% Syrah, 10% Mourvèdre

VINIFICATION: Harvested when sugars and tannins maturity have peaked. Each grape variety is vinified separately. Vatting period 3 weeks to a month depending on grape variety. Racking once a day during fermentation phase.

TASTING NOTES: Bright, deep red colour. On the nose, very ripe black fruits with vanilla and peppery notes. Supple at first, with elegant tannins lingering on the palate. A wine with ageing potential of 10 to 15 years.

FOOD AND WINE MATCHING: Serve with tender meats (lamb, veal) grilled or in stews, spicy or not.

RATINGS : 90-92 JEB DUNNUCK 2020, 91/100DECANTER 2019

EAN 13: **Bottle: 3 76025677194 5**
 Case: 3 76025677195 2
 Case of 6 x 750ml

