



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



BEAUMES DE VENISE 2016



SOIL TYPES: From the terroir of Triassic, these soils are shallow fine ochre earth (presence of iron). The presence of many small cracks on the surface allows small rootlets to go deep into the ground.

GRAPE VARIETIES: 75% Grenache, 20% Syrah, 5% Mourvèdre

VINIFICATION: 100% harvesting by hand. Sorted in the field and then upon arrival at the winery. Bunches are crushed and destemmed, then sprinkled. Maceration during 2 to 3 weeks according to the grape varieties. Fermentation at controlled temperature (<28 °C).

TASTING NOTES: Dark red colour with shimmering reflections. Promising nose of red fruits and mocha followed by jam and liquorice aromas. Intense palate finishing with silky, smooth tannins.

FOOD AND WINE MATCHING: Serve with veal, duck, and rib of beef, curry or French cheeses. Serve at between 16° and 18°C. Drink young or ageing potential: 5 to 7 years.

RATINGS : ARGENT/SILVER 91/100 DECANTER 2017, 91/100 R. PARKER 2017, 1* GUIDE HACHETTE 2019, 15/20 BETTANE+DESSEAUVÉ 2019

EAN 13: Bottle: 3 76025677161 7
Case: 3 76025677169 3
Case of 6 x 75cl