



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CHATEAUNEUF DU PAPE 2018

ORGANIC-FR-BIO-01

ROMAIN DUVERNAY Châteauneuf du Pape Organic is vinified and grown on the property of Domaine de Courten. Christophe DE COURTEN, vinegrower in organic farming, operates six hectares of ancestral lands on the appellation, out of which certain vines are centenarians.

SOIL TYPES: Rounded pebbles on clay and limestone soils, red clay decomposed in sub-soil.

GRAPE VARIETIES: 75% White Grenache, 15% Roussanne, 10% Clairette

VINIFICATION: White Chateauneuf-du-Pape from organic grapes. Hand harvested in crates. Traditional vinification: gentle crushing followed by a settling to clarify the must. Alcoholic fermentation made in a stainless steel vat under 18°C max.

TASTING NOTES: Pale yellow colour with light green reflection. Floral aromas with white-flesh fruit and spicy notes. Smooth and generous on the palate, with excellent freshness.

FOOD AND WINE MATCHING: Perfect with fish or a seafood platter, with white meats in sauce, or a selection of goat or pecorino cheeses.

RATINGS : 90/100 JEB DUNNUCK 2020

EAN 13: Bottle: 3 76025677202 7
Case: 3 76025677208 9
Case of 6 x 75cl

