



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## Le Clos des Mûres

VISAN 2017 - FR-BIO-01 – no added sulphites

From an estate which has been family-owned since 1922, located in Visan, a Drôme Provençale village in l'enclave des Papes. Its 30 hectares of vines are surrounded by lavender fields destined for essential oils production, and mulberry trees, once used for silkworms rearing, hence the name of the estate.

**SOIL TYPES:** Deep clay-limestone soil, rich with organic matter.

**GRAPE VARIETIES:** 70% Grenache, 27% Syrah, 3% Mourvèdre

**VINIFICATION:** Mechanical harvest when tannins and sugars have peaked. Pressing, destemming. Maceration during 4 to 5 weeks according to grape varieties which are vinified individually, taking care to avoid oxygenation while transferring grapes to the winemaking cellar for pressing. No added SO<sub>2</sub> throughout the cycle of production, apart from the one resulting naturally from the fermenting process.

**BOTTLING:** To counteract its fragility, the wine is bottled at the estate in order to avoid unnecessary pumping and carefully filtered. All bottles undergo full nitrogen inerting before being filled and sealed with a high density cork.

**TASTING NOTES:** Elegant nose with notes of red berries, spices and aromatic plants. Round and full-bodied on the palate.

**FOOD AND WINE MATCHING:** Lamb, tender and succulent meat, Mediterranean vegetables tajine. Serve between 16° and 18°C. Ageing potential: 2 to 3 years.

**EAN 13:** Bottle: 3 76025677154 9  
Case: 3 76025677156 3  
Case of 6 x 75cl

