



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTES DU RHÔNE white 2017



SOIL TYPES: Sandy soils

GRAPE VARIETIES: 40% White Grenache, 30% Roussanne, 30% Viognier

VINIFICATION: Grapes are harvested in the morning to retain their aromatic quality. Total destemming of the grapes before direct pressing. Temperature controlled fermentation during 3 weeks.

TASTING NOTES: Clear and pale yellow colour. Floral nose with peach and exotic fruits notes (mango, lychee...). On the palate, fresh and generous, round and unctuous with a slightly spicy finish. Generally well balanced.

FOOD AND WINE MATCHING: Serve between 10-12°C. Perfect as an apéritif, with fish or a seafood platter, with ham, pot-roasted or grilled poultry, foie gras or a selection of cheeses.

RATINGS: 14/20 BETTANE + DESSEAUVE 2019

EAN 13: Bottle : 3 76025677014 6

Case: 3 76025677015 3

Case of 6 x 75 cl