



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CÔTES DU RHÔNE 2018

SOIL TYPES : Clay-limestone

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

VINIFICATION : Traditional

TASTING NOTES: Very beautiful, deep and intense colour with a garnet hue. Ripe cherries and black fruits nose with liquorice and spicy aromas (cloves, nutmeg). Dense with silky tannins on the palate but retaining a beautiful mineral character. Ageing potential: 6 years

FOOD AND WINE MATCHING: Enjoy it with pot-roasted lamb with flageolet beans or lamb tajine, roasted duck or grilled meat.

RATINGS : ARGENT/SILVER IWC 2019

EAN 13: Bottle: 3 76025677033 7
Case: 3 76025677037 5
Case of 6 x 75cl

