



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



Cuvée ANDRIEU PLAN DE DIEU

Côtes-du-Rhône Villages 2018 **ORGANIC BIO-FR-01**

Marie-Christine Andrieu, daughter of winemakers for several generations, runs this family estate, certified organic since 2010. It is located in the heart of the southern Rhone Côtes on the communes of Travaillan and Camaret sur Aigues. From a vast forest of garrigue in the Middle Ages, the territory of the Plan de Dieu is today a magnificent terroir for the vine, where round pebbles down to 10 meters deep in red clay.

SOIL TYPE: Round pebbles and red clay

GRAPE VARIETIES : Grenache, Syrah

VINIFICATION: Manual harvest. Traditional vinification in concrete vat at controlled temperature (<28 ° C).

TASTING NOTES: Raspberry dress. The nose reveals hints of red fruit. The palate is full-bodied, unctuous, concentrated, with a sweet finish and silky tannins.

FOOD AND WINE MATCHING: Red meats, game birds, cheeses. Serve at 16 ° C. Aging potential 5 to 8 years.

EAN 13 : Bottle : 3 760256771228

Case : 3 760256771273

Case of 6 x 750ml

