



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



VACQUEYRAS 2017

SOIL TYPES : On scrubland, rounded pebbles on clay and limestone soils.

GRAPE VARIETIES : 60% Grenache, 30% Syrah and 10% Mourvèdre. Most vines over 50 years old.

VINIFICATION : Harvest at optimal maturity (sugar and tannins). Total destemming. Classic pump-over once a day during fermenting phase. Long vatting periods of 3 weeks for Syrah and Mourvedre and 4 weeks for Grenache.

TASTING NOTES : Intense cherry red colour. Powerful and fresh on the nose with red and black fruits notes (blackberry) and a hint of roasted coffee aroma. Instantly round and generous on the palate. A promising vintage with good aging potential (10 to 12 years).

FOOD & WINE MATCHING : Serve with tender meat (lamb, veal) or grilled meat and with a selection of matured cheeses.

RATINGS : 92/100 JEB DUNNUCK 2020, BRONZE Prix Plaisir BETTANE ET DESSEAUME 2018, 14.5/20 BETTANE ET DESSEAUME 2019, ARGENT 93/100 IWC 2020

EAN 13 : Bottle : 3 76025677223 2
Case : 3 76025677226 3
Case of 6 x 750ml