



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



GIGONDAS 2016



SOIL TYPES: Alluvial stony red clay on hillsides or large terraces.

GRAPE VARIETIES: 80% Grenache, 10% Syrah, 10% Mourvèdre

VINIFICATION: Traditional vinification with temperature control in order to preserve fruits and aromas. Aged 8 to 10 months in tanks.

TASTING NOTES: Deep red colour with dark purple and garnet hues. Powerful and expressive nose of black fruits with a hint of spice followed by notes of wild strawberries and liquorice. Velvety and full on the palate with silky and detectable tannins. A very well-balanced wine with a finish of liquorice and black olives notes. Ageing potential 8 to 10 years.

FOOD AND WINE MATCHING: Serve with a Provençal rack of lamb, roast beef with baby vegetables or wild boar terrine.

RATINGS: ARGENT/ SILVER IWSC 2018, 93/100 ANDREAS LARSSON 2017

EAN 13: Bottle: 3 76025677231 7
Case: 3 76025677238 6
Case of 6 x 75cl