



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



Domaine de l'Eyrolle

LIRAC 2017

With its 30-year-old vines, Domaine de l'Eyrolle, covers the three terroirs of Lirac: the high alluvial terraces of the Rhône, the limestone hillsides and the plain of grey sand. These multiple terroirs give each grape variety its character, typical of the appellation.

SOIL TYPES: Vines cover the three terroirs of Lirac: high alluvial terraces of the Rhône made up of rolled quartz pebbles and red clay, hillsides made up of limestone fragments from landslides, plain of fine grey and yellow sands.

GRAPE VARIETIES: Grenache Noir 80%, Syrah 20%,

VINIFICATION: Destemmed grapes vinified in traditional maceration lasting 25 to 30 days. Traditional cellaring in vat to give the wine its structure and ageing potential.

TASTING NOTES: Bright ruby colour. Spicy and minty nose with a hint of musk. Supple at first, then reveals a full-bodied structure and powerful tannins on the palate. Spicy aromas of musk and juniper mingle with notes of red berries and blueberries.

FOOD AND WINE MATCHING: Serve at between 16 and 18°C with braised white meat dishes and grilled red meat or stews. Or enjoy it as an after dinner drink. Ageing potential: 6 to 7 years.

EAN 13: Bottle: 3 76025677174 7

Case: 3 76025677175 4

Case of 6 x 75cl

