



ROMAIN DUVERNAY

BEAUMES DE VENISE 2022



SOIL TYPES:

Triassic soils, shallow layer made of red fine earth called ochre. The cracked surface allows the vines' roots to grow deep beneath the ground.

GRAPE VARIETIES:

65% Grenache, 25% Syrah, 10% Mourvedre

VINIFICATION:

Hand-picked only. Grape sorting on the plot and on the arrival at the cellar. Crushing, destemming and maceration during 2-3 weeks depending on the grape varieties. Controlled temperature.

TASTING NOTE:

Dark red colour. Complex nose of red fruit and moka aromas. Rich on the palate and finishes with a note of liquorice and some elegant and silky tannins. A wine to enjoy now or to be cellared for 5-7 years.

FOOD AND WINE MATCHING:

Pairs well with poultry, beef ribs, cari, strong cheeses. Serve at 16°C / 60°F.

Bottle EAN: 3 76025677162 4

Case EAN: 3 76025677168 6

Packaging unit: 6x75cl



Créations Photographiques - Photothèque Inter Rhône