



# ROMAIN DUVERNAY

## BEAUMES DE VENISE **BIO** 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.



EAN bouteille : 3 76025677164 8  
EAN carton : 3 76025677166 2  
Conditionnement : 675cl



Créations Photographiques - Photothèque Inter Rhône