

ROMAIN DUVERNAY

CAIRANNE 2019

SOIL TYPES:

Clay-limestone hillsides in alluvial terraces, rich in rounded pebbles.

GRAPE VARIETES:

Grenache, Syrah.

VINIFICATION:

Traditional, grape destalking.

TASTING NOTES:

Richly purple, warm and powerful wine with notes of black fruits and violet. Very fruity on the palate with lingering notes of chocolate and roasted coffee beans. Well-balanced with good length and intensity. A well-structured wine suitable for cellaring. Ageing potential of 8 years.

FOOD AND WINE MATCHING:

Serve it between 14° and 16°. Perfect with a joint of beef, well-seasoned stews and stuffed meat dishes.

<u>Ratings:</u>

Gold Bettane Desseauve Prix Plaisir 2023, 93 IWR 2022, 92 Andreas Larson 2022.

EAN 13:

Bottle: 3 76025677183 9 Case: 3 76025677187 7 Case 6x75cl

