

ROMAIN DUVERNAY

CÔTES DU RHÔNE VILLAGES SÉGURET 2021



SOIL TYPES:

Hills and terraces clay-limestone, stony grounds.

GRAPE VARIETES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Traditional vinification, temperature control, regular windings and dipping, maceration for 10 to 20 days.

TASTING NOTES:

Wine with a dark, deep red colour and shimmering reflections. The nose expresses notes of vanilla and mocha, followed by aromas of jam and liquorice. The mouth is oily and concentrated, tannins persist on roasted notes.

FOOD AND WINE MATCHING:

Duck with mushrooms, magret with pink berries, beef ribs with red wine, magret stuffed with figs, lamb parmentier.

EAN 13 :

Bottle : 3 76025677110 5

Case : 3 76025677119 8

Case 6x75cl



Créations Photographies - Photothèque Inter Rhône