

newRhône
MILLÉSIMÉS



ROMAIN DUVERNAY

CÔTES DU RHÔNE VILLAGES

SUZE LA ROUSSE 2018 ORGANIC BIO-FR-01

SOIL TYPES:

Gravel, sand and clay terraces.

GRAPE VARIETES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Harvested at maturity. Traditional vinification in concrete tanks at controlled temperature (<28 ° C). Aged in barrels for 8 months.

TASTING NOTES:

Garnet color. The nose reveals notes of very ripe black fruits, stewed. The mouth is full, concentrated, with a smooth finish and silky tannins

FOOD AND WINE MATCHING:

Serve with a piece of veal or lamb and cheese. Serve at 18°C. Keep for 5 to 8 years.

RATINGS:

15.5/20 BETTANE ET DESSEAUVE 2020

SILVER CONCOURS DES VINS DE LYON 2022

EAN 13 :

Bottle : 3 76025677144 0

Case : 3 76025677145 7

Case 6x75cl



Créations Photographies - Photothèque Inter Rhône