



# ROMAIN DUVERNAY

## CÔTES DU RHÔNE VILLAGES SUZE LA ROUSSE 2018 **ORGANIC**

### **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:**

91 pts: International Wine Report 2022

#### **EAN 13 :**

Bottle : 3 76025677144 0

Case : 3 76025677145 7

Case 6x75cl



Créations Photographiques - Photothèque Inter Rhône