

nRm
MILLÉSIMÉS

Romain Duvernay Prestige

SPIRALE
LIRAC 2023



SOIL TYPES:

Clay plateau covered by large round pebbles.

GRAPE VARIETES:

Grenache, Syrah, Mourvèdre, Cinsault.

VINIFICATION:

Crushing and destemming. Fermentation for 25 days at 26°C to extract colour and tannins. Aged in buried tanks made of concrete.

TASTING NOTES :

A deep purple colour. Rich, elegant nose with aromas of blackcurrant, redcurrant and raspberry. Evolves towards aromas of candied fruit, pepper and cocoa with age. Velvety and well-balanced on the palate, with long-lasting aromas of red berries.

FOOD AND WINE MATCHING:

Ideal with a Provençal stew, red meat or meat in sauce. Serve at 18°C. Drink within 8 years.

EAN 13 :
Bouteille : 3 76025677610 0
Carton : 3 76025677611 7
Carton 6x75cl

