



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## CHÂTEAU DE SURY

Côtes-du-Rhône Villages 2017

*Run by the Chauderac family since 1890, Château de Sury is now headed by its 4th generation. Located on the terraces from Signargues to Domazan, on a previous river bed of the Rhône, it benefits from the same exceptional terroir as Lirac and Châteauneuf du Pape, where rolled pebbles spread on the sands reddened by iron oxide.*

**SOIL TYPES:** Rolled pebbles, red sand.

**GRAPE VARIETIES:** 60% Grenache, 30% Syrah, 10% Mourvèdre

**VINIFICATION:** Matured harvest. Traditional vinification in concrete tanks at controlled temperature (<28 ° C).

**TASTING NOTES:** Garnet colour. Nose dominated by ripe, small black fruits followed by fresh notes. On the palate, it develops spicy aromas with a hint of liquorice.

**FOOD AND WINE MATCHING:** Perfect with red meat, stews and cheeses. Serve at 18°C. It will keep 5 to 8 years.

**EAN 13:** Bottle: 3 760256770726

Case : 3 760256770771

Case of 6 x 75cl

