



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## CHÂTEAUNEUF DU PAPE 2016

**SOIL TYPES:** Rounded pebbles on clay and limestone soils, red clay decomposed in sub-soil.

**GRAPE VARIETIES:** 75% Grenache, 15% Syrah ,15% Mourvèdre

**VINIFICATION:** Harvested when tannins and sugars maturity have peaked, total destemming, long vatting period of 3 to 5 weeks depending on grape varieties.

**TASTING NOTES:** Deep red colour. Intense red and dark berries aromas (raspberries and black cherries, replaced by spicy notes). On the palate fleshy notes dominate at first. Soft and silky tanins give the wine a beautiful, harmonious finish.

**FOOD AND WINE MATCHING:** Ageing potential of 10 years. Serve at room temperature (16 to 18°C), perfect with beef ribs, roasted veal, game casserole or spicy dishes.

**DISTINCTIONS** : 15/20 JANCIS ROBINSON 2017, 15.5/20 BETTANE ET DESSEUAVE 2019

**EAN 13:** Bottle: 3 76025677212 7  
Case: 3 76025677217 1  
Case of 6 x 750ml

