



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CHATEAUNEUF DU PAPE 2017

ORGANIC - FR-BIO-01

ROMAIN DUVERNAY Châteauneuf du Pape Organic is vinified and grown on the property of Domaine de Courten. Christophe DE COURTEN, vinegrower in organic farming, operates six hectares of ancestral lands on the appellation, out of which certain vines are centenarians

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

GRAPE VARIETIES: 70% Grenache, 30% Syrah

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: Purple colour with ruby glints. Powerful, intense red and dark berries aromas (raspberries and black cherries), replaced by refined spicy and peppery notes. Rich and flavoursome on the palate where a beautiful balance is achieved. Smooth finish with silky tannins.

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.

RATINGS: 90/100 JEB DUNNUCK 2020, 91/100 ROBERT PARKER 2019

EAN 13: Bottle: 3 76025677213 3
Case: 3 76025677216 4
Case of 6 x 75cl

