



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



Clos des Mûres

Côtes-du-Rhône 2018 - FR-BIO-01 – no added sulphites

From an estate which has been family-owned since 1922, located in Visan, a Drôme Provençale village in l'enclave des Papes. Its 30 hectares of vines are surrounded by lavender fields destined for essential oils production, and mulberry trees, once used for silkworms rearing, hence the name of the estate.

SOIL TYPES: Clay-limestone

GRAPE VARIETIES: 72% Grenache, 25% Syrah, 3% Mourvèdre.

VINIFICATION: Harvested when tannins and sugars have peaked. Pressing, destemming and long maceration, taking care to avoid oxygenation while transferring grapes to the winemaking cellar for pressing. No added S02 throughout the production cycle, apart from the one resulting naturally from the fermenting process.

BOTTLING: To counteract its fragility, the wine is bottled at the estate in order to avoid unnecessary pumping and carefully filtered. All bottles undergo full nitrogen inerting before being filled and sealed with a high density cork.

TASTING NOTES: A well-balanced and fresh wine which reveals a nose of very ripe black and red berries. Very fruity, flavoursome, fleshy notes on the palate with silky tannins and a hint of liquorice on the finish.

FOOD AND WINE MATCHING: Ideal with grilled red meat, game and poultry dishes, matured cheeses. Serve at between 16° and 18°C. Ageing potential: 2 to 3 years.

EAN 13: Bottle: 3 76025677043 6
Case : 3 76025677046 7
Case of 6 x 750ml

