



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CROZES-HERMITAGE WHITE 2017

SOIL TYPES : Granites and gravels

GRAPE VARIETIES : 100% Marsanne (old vines)

VINIFICATION : After harvests gathered only by hand, winemaking is done using very large barrels (600 litres), in order to give the wine a controlled amount of woodiness. Alcoholic fermentation is done slowly to preserve the delicacy of the aromas. Maturation in oak barrels during 8 months on fine lees to obtain a smooth, ample wine.

TASTING NOTES : Displaying a pale golden hue with silver tints, this delicate wine opens up on characteristic aromas of acacia and vanilla. On the palate, the wine is smooth and ample with a long length.

FOOD AND WINE MATCHING : When young, the freshness of Pionniers will bring out the roundness of supreme chicken or the very smooth texture of snails cooked with chopped parsley and garlic. As it ages, its mellowness will buoy the flavours of monkfish chowder or seafood sauerkraut.

EAN 13 : Bouteille : 3 76025677260 7

Carton : 3 76025677269 0

Carton de 6 x 75 cl

