



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



SAINT JOSEPH BLANC 2017

SOIL TYPES: Light shale and gneiss, on granite base. South / South-East exposure.

GRAPE VARIETIES: 50% Marsanne, 50% Roussane

VINIFICATION: Optimal hand harvest. Sorting in the cellar. Pressing and then cold settling. Alcoholic fermentation at controlled temperature (<17 ° C)

TASTING NOTES: Beautiful pale yellow gold colour. Nose gives floral and mineral notes essentially. On the palate the roundness is pleasant and lingers nicely.

FOOD AND WINE MATCHING: Fish in sauce or grilled: sea bass, scallops but also a good bouillabaisse.

RATINGS : 90/100 JEB DUNNUCK 2019, 87-89 ROBERT PARKER 2019

EAN 13: Bottle: 3 76025677271 3
Case: 3 76025677279 9
Case of 6 x 75cl

