



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE DE LA GRAND'RIBE

Côtes du Rhône Villages ROCHEGUDE white 2018

ORGANIC FR-BIO-01

"Domaine de la Grand 'Ribe" ("ribe" meaning "frontier" in Provençal language) straddles the Drôme and Vaucluse areas. Founded in 1940, this family-owned estate which has been certified organic since 2002, and NOP since 2007 cares equally about protecting its terroir and producing wines naturally: harvesting by hand, vinification and ageing in an underground cellar or in oak casks all demonstrate its commitment to quality.

SOIL TYPES: Terroirs on sandy alluvial soils and decalcified red clays, mixed with pebbles of various sizes; red sandstone soils.

GRAPE VARIETIES: 75% Roussanne, 25% Viognier

VINIFICATION: Harvesting at optimum ripeness of the grapes, in the morning in order to preserve their aromatic quality. Direct pressing. Fermentation at controlled temperature < 17°C.

TASTING NOTES: Golden yellow colour with bright reflections. Nose of white-fleshed fruits in syrup and white peaches with a hint of dry apricots and vanilla. A full, round and fruity wine which combines rich aromas with a beautiful freshness and aromatic persistence on the palate.

FOOD AND WINE MATCHING: Perfect as an apéritif or with a risotto of scallops. Serve at 10 or 12°C. It will keep 3 to 5 years, but can also be enjoyed now.

AWARDS: ARGENT/SILVER CONCOURS MACON 2019

EAN 13: Bottle: 376025677080 1
Case : 376025677083 2
Case of 6x75cl

