



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE DE LA GRAND'RIBE

Côtes du Rhône blanc 2016 - **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: 35% Roussanne, 25% Viognier, 20% Marsanne, 10% Grenache blanc, 10% Clairette

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 light green reflections. Pleasant aromatic intensity that reveals floral notes and white-fleshed fruits. Good length and aromatic persistence on the palate with a final note of freshness.

FOOD AND WINE MATCHING: Ideal as an aperitif or with a sea bream or Mediterranean seabass. Serve at 10 or 12°C. Ageing potential between 3 to 5 years, but can also be enjoyed now.

EAN 13: **Bottle:** 3 76025677012 2
 Case: 3 76025677017 7
Case of 6 x 75cl

