



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE GISELE, D. & R. VERNAY

CÔTE RÔTIE 2016

Situated at the extreme north of the appellation, at Saint Cyr-sur-Rhône, the vineyards of this estate cover hillsides, ranging from 200 to 350 metres altitude with old vines and harvesting by hand as their signature.

SOIL TYPES: Schist terroir on south-west facing hillside. Vines grow out of the rock.

GRAPE VARIETIES: 100% Syrah

VINIFICATION: Harvested when grapes maturity has peaked: vatting period of 3 weeks to one month; light pressing, marc plunging. Racking in barrels after malolactic fermentation. Aged in oak barrels (25% new oaks).

TASTING NOTES: Deep ruby red colour. Complex and elegant nose of black fruits mixed with floral and spicy notes. The same aromatic range is found on the palate. A rich, harmonious wine with a lingering length.

FOOD & WINE MATCHING: Ideal with meat dishes like roasted fillet of beef or Beef Wellington, roasted pheasant or lamb. Cellaring: over 10 years at cellar temperature (10 /12°C). Serve at 18° C.

AWARDS : 15/20 BETTANE+DESSEAUVÉ 2019

EAN 13: Bottle: 3 76025677283 6
Case: 3 76025677286 7
Case of 6 x 75cl

