



nRm

MILLÉSIMÉS

ROMAIN DUVERNAY

CHATEAUNEUF DU PAPE 2022



SOIL TYPES:

Rolled pebbles on clay-limestone soils, decomposed red clay in the subsoil.

GRAPE VARIETES:

Grenache, Syrah, Mourvèdre.

VINIFICATION:

Harvested at optimum ripeness of tannins and sugars, total destemming, long vatting period of 3 to 5 weeks depending on grape variety.

TASTING NOTES :

Deep red color. Intense red and black fruit aromas (raspberries and black cherries), followed by spicy notes. Full-bodied on the palate. Smoothness and silky tannins on the finish give the wine a beautiful harmony.

FOOD AND WINE MATCHING:

Aging potential 10 to 12 years. Serve at room temperature (16 to 18° C), with prime rib, roast veal, game in sauce, curries or spicy dishes.

AWARDS:

92 Bettane & Desseauve 2025

EAN 13 :

Bottle : 3 76025677212 6

Case : 3 76025677217 1

Case 6x75cl

