

# nRm

MILLÉSIMÉS

## ROMAIN DUVERNAY

### CHATEAUNEUF DU PAPE BIO 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.

#### **EAN 13 :**

Bottle : 3 76025677210 2

Case : 3 76025677219 5

Case 6x75cl

