



ROMAIN DUVERNAY

CROZES-HERMITAGE 2022 MAGNUM



SOIL TYPES:

Granites and gravels.

GRAPE VARIETIES:

Syrah 100%

VINIFICATION:

Harvested when tannins and sugars have peaked; total destemming, vatting period of 4 weeks with daily pump-over during fermentation phase and temperature control. Ageing in stainless steel tank.

TASTING NOTES:

An elegant wine that shows a deep red and purplish hues in the glass. Quite complex, intense and generous nose of black and red fruits like cherries and blackcurrants as well as eucalyptus. On the palate, aromas of fresh fruits (blackcurrants, raspberries and cherries) add a touch of freshness. A well-structured wine with supple tannins. To be cellared up to 4 or 5 years.

FOOD & WINE MATCHING:

Ideal with all types of game and cheeses. Enjoy it also with charcuterie thanks to its fresh and silky tannins.

AWARDS:

1 star: Guide Hachette 2025

Bottle EAN: 3 76025677268 3
Case EAN: 3 76025677265 2
Packaging unit: 3x150cl

