



ROMAIN DUVERNAY

CÔTES DU RHÔNE WHITE 2023



SOIL TYPES:

Clay and limestone soils.

GRAPE VARIETES:

Viognier, Bourboulenc, Ugni Blanc

VINIFICATION:

Total pruning of the grapes before direct pneumatic pressing. Cold fermentation.

TASTING NOTES :

Light and frank colour. Nose of flowers and white fruits, apricots, touches of honey. Nice creaminess in the mouth.

FOOD AND WINE MATCHING:

Serve around 10-12°C. Perfect as an aperitif, on fish, grilled poultry or sauce, or goat cheese.

EAN 13 :

Bottle : 3 76025677014 6
Case : 3 76025677015 3
Case 6x75cl

