



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



DOMAINE DE LA GRAND'RIBE

Côtes du Rhône Villages ROCHEGUDE

White **ORGANIC** 2022

The "Domaine de la Grand 'Ribe" (the Provençal word "ribe" meaning "border") is located on the border between Drôme and Vaucluse. This family-owned estate, founded in 1940, has been certified organic since 2002 and NOP-certified since 2007. It places as much importance on protecting its terroir as on the natural production of its wines: hand harvesting, vinification, and aging in an underground cellar or oak barrels reflect its commitment to quality.

SOIL TYPES : Terroirs on sandy alluvial soils and decalcified red clays, mixed with pebbles of various sizes; red sandstone soils.

GRAPE VARIETIES : 75% Roussanne, 25% Viognier

VINIFICATION : Harvest at optimal grape maturity, picked in the morning to preserve the aromatic quality of the grapes. Direct pressing. Fermentation takes place at a controlled temperature below 17°C.

TASTING NOTES: A beautiful straw yellow color with shiny reflections. The nose reveals notes of white fruit in syrup, white peaches, and some hints of dried apricots and vanilla. The palate is round and fruity, offering a rich and full-bodied wine accompanied by a lovely freshness that gives a long finish.

FOOD & WINE MATCHING : As an appetizer or with a scallop risotto. Serve at 10 to 12°C. It can be kept for 3 to 5 years, but is enjoyable right now.

EAN 13 : Bouteille : 3 76025677080 1

Carton : 3 76025677083 2

Carton de 6x75cl

