



ROMAIN DUVERNAY

GIGONDAS 2022



SOIL TYPES :

Alluvial stony red clay on hillsides or large terraces.

GRAPE VARIETIES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Traditional vinification with temperature control in order to preserve fruits and aromas. Aged 8 to 10 months in tanks.

TASTING NOTES :

The nose opens with black fruit and spices. The palate is velvety with silky tannins. Lots of finesse and a finish with notes of liquorice and black olives.

FOOD AND WINE MATCHING :

Serve with a Provençal rack of lamb, roast beef with vegetables or a wild boar terrine.

Potential ageing 5 years.

AWARDS:

90 Bettane & Desseauve 2025

Bottle EAN: 3 76025677230 0
Case EAN: 3 76025677235 5
Packaging unit: 6x75cl

