



ROMAIN DUVERNAY

HERMITAGE 2020



SOIL TYPES:

South facing granitic soils protected from northern winds.

GRAPE VARIETES:

Syrah

VINIFICATION:

Harvested when tannins and sugars have peaked; destemming; maceration during 3 weeks then ageing in barrels for 9 months.

Classic pump-over during fermentation phase then racking during barrel ageing

TASTING NOTES:

Deep garnet red colour with dark purple nuances. On the nose complex aromatic notes of black fruits (blackberries, blueberries and blackcurrants) and violet. A few spices and a hint of vanilla enhance them. On the palate, full-bodied and fresh aromas combine to give this wine a harmonious sensation.

FOOD AND WINE MATCHING:

Ready to drink because of its fresh and mellow tannins but with an ageing potential of 10 years. Enjoy it with red meat, pot-roasted game and poultry.

AWARDS:

93 Bettane & Desseauve 2025

EAN 13 :

Bottle : 3 76025677251 5

Case : 3 76025677258 4

Case 6x75cl

