

nRm

MILLÉSIMÉS

Romain Duvernay Prestige

MAGNIFICAT CONDRIEU



SOIL TYPES :

On the right bank of the Rhône are the narrow terraces of Condrieu, where Viognier, the only grape variety of the appellation, is planted in its original terroir.

GRAPE VARIETIES:

Viognier 100%

VINIFICATION:

Manual harvesting in boxes, sorting at the vineyard and cellar. Pressing, settling and fermentation at controlled temperature. Partially raised in new oak barrels.

TASTING NOTES :

In its limpid golden color, the floral aromas of the MAGNIFICAT vintage quickly give way to the scent of peaches of vines and apricots. The palate is velvety and ends on a note of freshness. Drink preferably young, within 4 years of the harvest.

FOOD AND WINE MATCHING :

To consume before 5 years, as an aperitif and storage potential of 10 years to accompany all types of fish (sea, rock or fresh water) and crustaceans; also with a farmer chicken of Bresse in sauce, asparagus, etc.

EAN 13 :

Bottle : 3 76025677710 7

Case : 3 76025677711 4

Case 6x75cl

