



Romain Duvernay Prestige

FRAGRANCE CROZES HERMITAGE WHITE

SOIL TYPES :

Granite and gravel.

GRAPE VARIETIES:

Marsanne, Roussane

VINIFICATION:

Harvest exclusively by hand, vinification in semi-muids for 8 months on fine lees.

TASTING NOTES :

From old Marsanne vines, the Crozes Hermitage White Cuvée Fragrance opens with floral and vanilla notes that can also be found in the mouth. With a nice persistence in the final, it will remain in the cellar until 6 years.

FOOD AND WINE MATCHING :

To taste in his youth on poultry, white meats. Older, it will be perfect on grilled fish or sauces, or a sea sauerkraut.



EAN 13 :

Bottle : 3 76025677660 5

Case : 3 76025677661 2

Case 6x75cl

