



nRm

MILLÉSIMÉS

Romain Duvernay Prestige

LA GRANGE BLANCHE CÔTES DU RHÔNE VILLAGES

SOIL TYPES :

Terroirs on soils of sandy alluvium and decalcified red clay, mixed with pebbles of various sizes; red sandstone soils.

GRAPE VARIETIES:

Grenache blanc, Clairette, Roussanne, Viognier

VINIFICATION:

Harvested at optimum ripeness, the grapes are picked in the morning to preserve their aromatic quality. Direct pressing. Fermentation takes place at a controlled temperature < 17°C.

TASTING NOTES :

Attractive straw-yellow color with brilliant highlights. Notes of white fruits in syrup, white peaches, dried apricots and vanilla on the nose. Round and fruity on the palate, this full-bodied wine is accompanied by a lovely freshness that lasts a long time on the finish.

FOOD AND WINE MATCHING :

As an aperitif or with scallop risotto. Serve at 10 or 12°C. Keeping potential: 3 to 5 years, but best enjoyed now. Enjoy with a leg of lamb or slightly spicier dishes.



Bottle EAN: 3 76025677540 0
Case EAN: 3 76025677541 7
Packaging unit: 6x75cl

