

# **ROMAIN DUVERNAY PRESTIGE**

GIGONDAS

Arabesque

## SOIL TYPES :

Alluvial stony red clay on hillsides or large terraces.

### **GRAPE VARIETIES:**

Grenache, Syr<mark>ah,</mark> Mourv<mark>è</mark>dre

## VINIFICATION:

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

### **TASTING NOTES:**

GIGOND

Arabesque

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**ROMAIN DUVERNAY** 

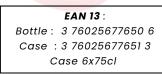
The nose opens with black fruit and spices. The palate is velvety with silky tannins. Lots of finesse and a finish with notes of liquorice and black olives.

### FOOD AND WINE MATCHING :

Serve with a Provençal rack of lamb, roast beef with vegetables or a wild boar terrine. Potential ageing from 8 to 10 years.

## AWARDS AND REVIEWS

90pts Robert Parker - The Wine Advocate 2024



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