

nRm

MILLÉSIMÉS

Romain Duvernay Prestige

AMARANTE SAINT-JOSEPH



SOIL TYPES :

Light soils of schist and gneiss, on granite base. South/South-East exposure.

GRAPES :

Syrah

VINIFICATION :

Traditional vinification with long vatting, aging in chestnut or oak barrels, from 10 months to 2 years, regular racking during aging.

TASTING :

Made exclusively from the Syrah grape variety, the Saint Joseph cuvée Amarante combines aromas of black fruits with notes of spices and licorice in a dense and complex mouth, with fine and tight tannins. Aging potential: 4 to 10 years.

FOOD PAIRING :

To be enjoyed between 16°C and 18°C on lamb casserole with flageolet, roast duck, lamb tagine or curry.

EAN 13 :

Bouteille : 3 76025677675 9

Carton : 3 76025677676 6

Carton 6x75cl

