

nRm

MILLÉSIMÉS

ROMAIN DUVERNAY PRESTIGE

VACQUEYRAS

Volute

SOIL TYPES :

On clay-limestone scrubland and rounded pebbles.

GRAPE VARIETIES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Harvested when the tannins and sugars are optimally ripe. Total destemming. Traditional pumping over once a day during the fermentation phase. Three delestages for the Syrah. Vating period of 3 weeks for Syrah and Mourvèdre and one month for Grenache.

TASTING NOTES :

This Volute cuvée reveals its power and freshness with notes of red and black fruit. The palate is full-bodied with silky tannins.

FOOD AND WINE MATCHING :

Best served between 16°C and 18°C. Serve with tender meats in sauce, grilled meats or spicy dishes. It will keep for 5 to 7 years.



EAN 13 :

Bottle : 3 76025677640 7

Case : 3 76025677641 4

Case 6x75cl

