



ROMAIN DUVERNAY

SAINT-JOSEPH WHITE 2022



SOIL TYPES:

Light shale and gneiss, on granite base. South / South-East exposure.

GRAPE VARIETES:

Marsanne, Roussane

VINIFICATION:

Optimal hand harvest. Sorting in the cellar. Pressing and then cold settling. Alcoholic fermentation at controlled temperature (<17 ° C).

TASTING NOTES :

Beautiful pale yellow gold colour. Nose gives floral and mineral notes essentially. On the palate the roundness is pleasant and lingers nicely.

FOOD AND WINE MATCHING:

Fish in sauce or grilled: sea bass, scallops but also a good bouillabaisse.

EAN 13 :

Bottle : 3 76025677271 3
Case : 3 76025677279 9
Case 6x75cl

