



Romain Duvernay Prestige

CÔTES DU RHÔNE VILLAGES
VISAN 2022
ECOCERT FR-BIO-01



SOIL TYPES:

Rounded pebbles from old terraces. Very low water reserve.

GRAPE VARIETES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Harvested by hand. Yeasts and enzymes are then added to the vat to allow better extraction and clarification. The vatting lasts approximately 18 days at 26 ° C with 2 daily pumping over and 3 rack and return during the fermentation. After pressing the wine is aged 6 months in tank.

TASTING NOTES:

Very intense, deep purple colour. The nose is also complex, with notes of ripe red fruits. The palate is concentrated and silky, with a very nice sweetness and fruit. Long, round and fine tannins.

FOOD AND WINE MATCHING:

White meat, poultry, can also be served throughout a meal.

EAN 13 :

Bottle : 3 76025677152 5
Case : 3 76025677155 6
Case 6x75cl

