



ROMAIN DUVERNAY

CONDRIEU 2023



SOIL TYPES:

Granitic on terraced hillsides; vines grow out of the rock.

CÉPAGES:GRAPE VARIETES:

Viognier

VINIFICATION:

Harvested by hand in small crates, sorting at the vineyard and at the winery. Pressing, racking and temperature controlled fermentation. Partially aged in new oak barrels.

TASTING NOTES :

Clear, bright, pale gold colour. Very complex nose of violet, apricot, peach and exotic fruits as well as mineral notes and a hint of toasted bread. On the palate, a velvety texture mingles with aromas detected on the nose; good length and a lingering finish of freshness.

FOOD AND WINE MATCHING:

Drink within 5 years as an aperitif, ageing potential of 8 years. Serve with all types of fish (sea, rock or fresh water fish) and shellfish; also great with foie gras, asparagus ...

EAN 13 :

Bouteille : 3 76025677293 5

Carton : 3 76025677296 6

Carton 6x75cl

