

newRhône
MILLÉSIMÉS

ROMAIN DUVERNAY

CÔTES DU RHÔNE VIEILLES VIGNES 2020



SOIL TYPES:

Wine made from a selection of old vines over 50 years old on clay-limestone soils.

GRAPE VARIETES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Traditional vinification.

TASTING NOTES :

Brilliant, velvety-red color. Aromas of ripe fruit and Morello cherry mingle with spicy flavors (cloves and nutmeg). Dense on the palate, with silky tannins and a hint of licorice.

FOOD AND WINE MATCHING:

Served at 16°, this wine is the perfect accompaniment to grilled red meats or red meats in sauce, pheasant salmis, jugged hare, spicy dishes and mature unpasteurized cheeses.

EAN 13 :

Bottle : 3 76025677033 7
Case : 3 76025677037 5
Case 6x75cl

