



ROMAIN DUVERNAY

CÔTES DU RHÔNE VILLAGES PLAN DE DIEU 2022



SOIL TYPES:

Skeleton soils of red clay and rolled pebbles.

GRAPE VARIETES:

Grenache, Syrah

VINIFICATION:

Manual harvest. Traditional vinification in concrete tanks at controlled temperature (<28°C).

TASTING NOTES:

Raspberry colour. The nose reveals notes of stewed red fruits. The mouth is ample, creamy, concentrated, with a smooth finish and silky tannins.

FOOD AND WINE MATCHING:

Serve at 16°C on red meats, game birds, cheeses. Keep 5 to 8 years.

EAN 13 :

Bottle : 3 76025677121 1
Case : 3 76025677128 0
Case 6x75cl

