



# ROMAIN DUVERNAY

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## LIRAC 2023

**SOIL TYPES:**

Clay plateau covered by large round pebbles.

**GRAPE VARIETES:**

75% Grenache, 15% Syrah, 10% Mourvèdre

**VINIFICATION:**

Crushing and destemming. Fermentation for 25 days at 26°C to extract colour and tannins. Aged in buried tanks made of concrete.

**TASTING NOTES:**

A deep purple colour. Rich, elegant nose with aromas of blackcurrant, redcurrant and raspberry. Evolves towards aromas of candied fruit, pepper and cocoa with age. Velvety and well-balanced on the palate, with long-lasting aromas of red berries.

**FOOD AND WINE MATCHING:**

Ideal with a Provençal stew, red meat or meat in sauce. Serve at 18°C. Drink within 8 years.



**EAN 13 :**

Bottle : 3 76025677170 9

Case : 3 76025677179 2

Case 6x75cl

