



ROMAIN DUVERNAY

SAINT-JOSEPH 2022



SOIL TYPES:

Soft gneiss and schists on granitic base. South/south-east facing.

GRAPE VARIETES:

Syrah

VINIFICATION:

Traditional vinification with long vatting period, ageing in chestnut or oak barrels, from 10 months to 2 years, racking at regular intervals during the ageing period.

TASTING NOTES :

Very beautiful, deep, intense colour with a garnet hue. Ripe cherries and black fruits nose with liquorice and spicy aromas (pepper). Dense and complex with tight and delicate tannins on the palate. Ageing potential: 5 to 7 years.

FOOD AND WINE MATCHING:

Serve with pot-roasted lamb with flageolets beans, roasted duck, lamb tajine or a curry

DISTINCTIONS:

92 Bettane&Dessève 2025

EAN 13 :

Bouteille: 3 76025677270 6

Carton : 3 76025677278 2

Carton 6x75cl

