



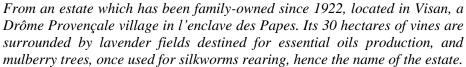


ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



VISAN 2018 - FR-BIO-01 - no added sulphites



SOIL TYPES: Deep clay-limestone soil, rich with organic matter.

GRAPE VARIETIES: 70% Grenache, 27% Syrah, 3% Mourvèdre

<u>VINIFICATION</u>: Mechanical harvest when tannins and sugars have peaked. Pressing, destemming. Maceration during 4 to 5 weeks according to grape varieties which are vinified individually, taking care to avoid oxygenation while transferring grapes to the winemaking cellar for pressing. No added S02 throughout the cycle of production, apart from the one resulting naturally from the fermenting process.

BOTTLING: To counteract its fragility, the wine is bottled at the estate in order to avoid unnecessary pumping and carefully filtered. All bottles undergo full nitrogen inerting before being filled and sealed with a high density cork.

TASTING NOTES: Elegant nose with notes of red berries, spices and aromatic plants. Round and full-bodied on the palate.

FOOD AND WINE MATCHING: Lamb, tender and succulent meat, Mediterranean vegetables tajine. Serve between 16° and 18°C. Ageing potential: 2 to 3 years.

EAN 13: Bottle: 3 76025677154 9

Case: 3 76025677156 3 Case of 6 x 750ml

