



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CROZES-HERMITAGE 2017

Magnum

SOIL TYPES: Granites and gravels

GRAPE VARIETIES: 100% Syrah

VINIFICATION: Harvested when tannins and sugars have peaked; total destemming, vatting period of 4 weeks with daily pump-over during fermentation phase and temperature control. Ageing in stainless steel tank.

TASTING NOTES: A wine of beautiful character with a deep red colour and purplish hues. Quite complex, intense and enticing nose of black and red fruits like cherries and blackcurrants as well as eucalyptus. On the palate, aromas of fresh fruits (blackcurrants, raspberries and cherries) add a hint of freshness. A well-structured wine with supple tannins and ageing potential of 4 to 5 years.

FOOD AND WINE MATCHING: Ideal with all types of game and cheeses. Enjoy it also with charcuterie thanks to its fresh and silky tannins.

RATINGS : 91/100 ROBERT PARKER 2018

EAN 13: Bottle: 3 76025677264 5
Case: 3 76025677265 2
Case of 3x 1.5L

