



ROMAIN DUVERNAY

CHÂTEAUNEUF - DU - PAPE WHITE ORGANIC 2023



SOIL TYPES:

Sandy soils.

GRAPE VARIETES:

White Grenache, Roussanne, Viognier

VINIFICATION:

Grapes are harvested in the morning to retain their aromatic quality. Total destemming of the grapes before direct pressing. Temperature controlled fermentation during 3 weeks.

TASTING NOTES :

Clear and pale yellow colour. Floral nose with peach and exotic fruits notes (mango, lychee...). On the palate, fresh and generous, round and unctuous with a slightly spicy finish. Generally well balanced.

FOOD AND WINE MATCHING:

Serve between 10-12°C. Perfect as an apéritif, with fish or a seafood platter, with ham, potroasted or grilled poultry, foie gras or a selection of cheeses.

EAN 13 :

Bouteille : 3 76025677202 7

Carton : 3 76025677208 2

Carton 6x75cl

