



nRm

MILLÉSIMÉS

ROMAIN DUVERNAY

CROZES HERMITAGE WHITE 2020



SOIL TYPES:

Granite and gravel.

GRAPE VARIETIES:

Marsanne

VINIFICATION:

Harvested exclusively by hand. The grapes are then vinified in demi-muids. Alcoholic fermentation proceeds slowly to preserve the finesse of the aromas. Aging in demi-muids lasts 8 months on fine lees.

TASTING NOTES:

Pale gold color with silver highlights. On the nose, this wine opens with floral and vanilla notes that are also present on the palate. Good persistence and freshness on the finish. Can be cellared for up to 8 years.

FOOD AND WINE MATCHING:

Enjoy when young with poultry and white meats. Older, it will be perfect with grilled fish or fish in sauce, or with seafood sauerkraut.

AWARDS:

90 Jeb Dunnock 2022

EAN 13 :

Bouteille: 3 76025677260 7

Carton : 3 76025677269 0

Carton 6x75cl

