

nRm
MILLÉSIMÉS

Romain Duvernay Prestige

FRÉSIA BEAUMES DE VENISE

SOIL TYPE:

From the Triassic terroir, with shallow soils composed of fine ochre-colored earth (presence of iron). The numerous surface cracks allow the roots to reach deeper into the soil.

GRAPE VARIETIES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

100% hand-harvested. Sorting in the vineyard and upon arrival at the winery. Grapes are crushed, destemmed, and then placed in tanks. Maceration lasts 2 to 3 weeks depending on the grape varieties, with temperature control.

TASTING NOTES:

Dark red color with shimmering reflections. Aromas of red fruits and mocha. Rich on the palate. The finish is licorice-flavored, with fine, silky tannins.

FOOD PAIRINGS:

Ideal with veal, duck, rib of beef, or curry. Serve at 16°C. Best enjoyed young, or with a potential aging of 5 to 7 years.



EAN bouteille: 3 76025677620 9
EAN carton :3 76025677621 6
Conditionnement : 6x75cl

