



ROMAIN DUVERNAY

GIGONDA S 2021 ORGANIC



SOIL TYPES:

Alluvial deposits of stony red clay on slopes or vast terraces.

GRAPE VARIETES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Traditional vinification with temperature control to preserve fruit and aromas. Aged in vats for 8 to 10 months.

TASTING NOTES :

On the palate, a range of aromas combining very ripe black fruit, liquorice, spices and hints of thyme, rosemary or fresh laurel. Cellaring potential: 8 to 10 years.

FOOD AND WINE MATCHING:

Serve with a Provençal rack of lamb, roast beef with vegetables or a curry.

EAN 13 :

Bottle : 3 76025677234 8

Case : 3 76025677237 9

Case 6x75cl

