

# nRm

MILLÉSIMÉS

## Romain Duvernay Prestige

### CARDINAL CHATEAUNEUF-DU-PAPE ORGANIC



#### **SOIL TYPES:**

On the legendary terroir of Châteauneuf du Pape, the pebbles sink into the clay soil where the Grenache, Syrah and Mourvèdre flourish, giving this wine intensity and harmony.

#### **GRAPE VARIETIES:**

Grenache, Syrah, Mourvèdre

#### **VINIFICATION:**

Harvested when the tannins and sugars are at their optimum level of ripeness, the grapes are completely destemmed and left to mature for 3 to 5 weeks, depending on the grape variety.

#### **TASTING NOTES:**

The deep, dark cuvée CARDINAL develops intense black fruit aromas (raspberry and black cherry), with hints of spice. Full-bodied on the palate, with silky tannins. Aging potential: 5 to 7 years.

#### **FOOD AND WINE MATCHING:**

Serve at room temperature (16-18°C) with prime rib, roast veal, game in sauce or spicy dishes.

#### **EAN 13 :**

Bottle : 3 76025677687 2

Case : 3 76025677688 9

Case 6x75cl

