



nRm

MILLÉSIMÉS

ROMAIN DUVERNAY PRESTIGE

GIGONDAS

Arabesque



SOIL TYPES :

Alluvial stony red clay on hillsides or large terraces.

GRAPE VARIETIES:

Grenache, Syrah, Mourvèdre

VINIFICATION:

Traditional vinification with temperature control in order to preserve fruits and aromas. Aged 8 to 10 months in tanks.

TASTING NOTES :

The nose opens with black fruit and spices. The palate is velvety with silky tannins. Lots of finesse and a finish with notes of liquorice and black olives.

FOOD AND WINE MATCHING :

Serve with a Provençal rack of lamb, roast beef with vegetables or a wild boar terrine. Potential ageing from 8 to 10 years.

AWARDS AND REVIEWS

90pts Robert Parker - The Wine Advocate 2024

EAN 13 :

Bottle : 3 76025677650 6

Case : 3 76025677651 3

Case 6x75cl

