



Romain Duvernay Prestige

ORGANZA SAINT JOSEPH WHITE



SOIL TYPES :

Light shale and gneiss, on granite base. South / South-East exposure.

GRAPE VARIETIES:

Marsanne, Roussanne

VINIFICATION:

Optimal hand harvest. Sorting in the cellar. Pressing and then cold settling. Alcoholic fermentation at controlled temperature (<17 °C).

TASTING NOTES :

Beautiful pale yellow gold colour. The Organza vintage develops floral and mineral notes. On the palate, the roundness continues on a beautiful length.

FOOD AND WINE MATCHING :

Enjoy it between 12°C and 14°C with grilled fish or fish in sauce and a blanquette of veal.

EAN 13 :

Bottle : 3 76025677670 4

Case : 3 76025677671 1

Case 6x75cl



Créations Photographies - Photothèque Inter Rhône