

Romain Duvernay Prestige

TALISMAN RASTEAU

SOIL TYPES:

Skeletal soils on marl and red soil atop sandstone. Mediterranean-type, south facing hillsides, slightly protected from Mistral winds.

GRAPE VARIETES:

70% Grenache, 20% Syrah, 10% Mourvèdre

VINIFICATION:

Harvested when sugars and tannins maturity have peaked. Each grape variety is vinified separately. Vatting period 3 weeks to a month depending on grape variety. Racking once a day during fermentation phase.

TASTING NOTES :

Bright, deep red colour. On the nose, very ripe black fruits with vanilla and peppery notes. Supple at first, with elegant tannins lingering on the palate. A wine with ageing potential of 10 to 15 years.

FOOD AND WINE MATCHING:

Serve with tender meats (lamb, veal) grilled or in stews, spicy or not.



Bottle EAN: 3 76025677630 8
Case EAN: 3 7602567761 5
Packaging unit: 6x75cl

