



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



CLOS VOLABIS SUZE LA ROUSSE

Côtes-du-Rhône Villages 2018 **ORGANIC BIO-FR-10**

Situated on the Visan and Tulette hills, Clos Volabis is a family-owned estate spread over 60 hectares, therefore creating an ecosystem with an exceptional biodiversity. In order to develop its biodiversity, vines grow alongside olive trees and lavender as well as truffle oaks and grain fields. Certified organic for 10 years already, the exposure of its vineyards together with its diversity of grape varieties and age of its vines produce fine, aromatic wines which are a perfect expression of terroir.

SOIL TYPES: Terraces made up of gravels, sand and clay.

GRAPE VARIETIES: 70% Grenache, 30% Syrah

VINIFICATION: Matured harvest. Traditional vinification in concrete tanks at controlled temperature (<28 ° C). Aged in barrels for 8 months.

TASTING NOTES: Garnet colour. Notes of very ripe, jammy black fruits. Full-bodied and concentrated on the palate with a smooth finish and silky tannins.

FOOD AND WINE MATCHING: Perfect with veal or lamb dishes and coq au vin. Serve at 18°C. It will keep for 5 to 8 years.

RATINGS: 15.5/20 BETTANE ET DESSEAUVE 2020

EAN 13: Bottle: 3 760256771433

Box: 3 760256771464

Box of 6 x 75cl

