



ROMAIN DUVERNAY

GRANDS VINS DE LA VALLÉE DU RHÔNE



## LIRAC 2018

**SOIL TYPES:** Clay plateau made up of large rolled pebbles.

**GRAPE VARIETIES:** Syrah, Mourvèdre, Grenache

**VINIFICATION:** Crushing and destemming. Fermentation 25 days at 26° C to extract color and tannins. Storage in underground tanks.

**TASTING NOTES:**

Very deep purple color. Rich and elegant nose, with aromas of blackcurrant, redcurrant, raspberry. Evolution towards aromas of candied fruit, pepper and cocoa as it ages. Velvety and balanced on the palate, with good aromatic persistence on notes of small red fruits.

**FOOD AND WINE MATCHING:** Ideal with red meats or in sauce. Serve at 18°C. Ageing potential: 8 years.

**RATINGS:** (89-91) ROBERT PARKER 2019

**EAN 13:** Bottle: 3 76025677170 9  
Case: 3 76025677179 2

Case de 6 x 750ml