



DOMAINE
LA GARRIGUE

AOP Côtes du Rhône Rouge

Cuvée Romaine



Grape Varieties : 50 % Grenache, 50 % Syrah.



Vinification : Harvested entirely by hand, no destemming, crushing on reception. Vinification in concrete vats, pumping over (remontage) and delestage during the alcoholic fermentation, maximum temperature 24 degrees. Aged in concrete vats.



Description :

Colour : deep, clear and brilliant.
Bouquet : agreeable, powerful and complex.
Taste : The taste is powerful with a nice body. The tannins are present, but without giving a sensation of dryness.



Serving temperature : best served at 18 °C



Cellaring potential : 5 years



Cuvée Romaine is a wine with character. This blend of grape varieties creates a particularly well balanced wine. Its powerful flavours will accompany red meat either grilled or with a sauce, venison or a delicious cheese selection.