

Romaneaux-Destezet



Vin de Pays

2007

Viognier/Roussanne

White

RHÔNE

Hervé Souhaut created Domaine Romaneaux-Destezet in 1993. Hervé works 5 hectares of old & ancient vines— 50 to 100 years-old—located on the right bank of the Rhône Valley just opposite the storied hills of Hermitage. This region is widely recognized as being one of the finest areas for wine production on the planet; thanks in part to its elevation, steep slopes, ancient vineyard sites & the southeastern & southern exposures.

Practicing Organic

Total Production: 25,000 bottles annually

Pruning: Cordon de Royat

<http://romaneaux.destezet.free.fr/presentation-e.htm>

Varietals

10% Viognier, 90% Roussanne—
10 year-old non-cloned vines.

Viognier/Roussanne 2007:

Soil

Schist

Yields: 25 hl/ha 4,000 bottles annually

Vinification: Grapes are hand-harvested & undergo a very long maceration at a low temperature—without destemming the fruit. The wine is fermented in wooden tanks & aged on fine lees in secondhand oak casks for eight months. The wine is bottled without filtration. Total SO₂ is only 25 mg/L.

Age of Vines 10 to 100 years

Pairing

Seared sea scallops, lobster, stewed fish dishes, creamy chicken & pasta dishes, roasted vegetables, hearty garden salads.

Tasting Note: Golden straw in the glass with lovely scents of white flowers, tropical fruit, wet stones & notes of oak. The palate is supple with loads of pear & fig flavors that are backed by elegant mineral notes. Moderate acidity, apple preserves & a warm note of oak lingers on the finish.