

CROZES-HERMITAGE BLANC



GEOGRAPHIC LOCATION : AT THE NORTHERN PART OF THE CROZES-HERMITAGE APPELLATION, IN THE VILLAGE OF CHANOS-CURSON, IN DRÔME.

GRAPE VARIETY : 50% MARSANNE, 50% ROUSSANNE.

TERROIR : CLAY-LIMESTONE SOILS, WHITE SOIL.

AGE OF THE VINES : YOUNG VINES OF 10 YEARS OLD IN DOUBLE 'ROYAT CORDON'.

VINIFICATION : VINIFIED AND MATURED FOR 50% IN 228 L.PIECES AND 50% IN STAINLESS STEEL TANKS.

WINEMAKING : FOR 10 TO 12 MONTHS IN 228 L. PIECES AND IN STAINLESS STEEL TANKS.

WINE TYPICITY AND PAIRINGS : GOLDEN ROBE, ON THE NOSE AROMATIC NOTES ON CITRUS FRUITS (GRAPEFRUIT AND OTHER EXOTIC FRUITS), WHITE PEACH, BLENDING OF FRESHNESS AND NICE ROUNDNESS ON THE PALATE. TO BE SAVOURED CHILLED AT THE APERITIF, WITH SHELLFISH AND FRESH DESSERTS, SMALL RED FRUITS AND APRICOTS.

CONSUMPTION : WITHIN 1 TO 6 YEARS.



GEOGRAPHIC LOCATION : AT THE NORTHERN PART OF THE CROZES-HERMITAGE APPELLATION, IN THE VILLAGE OF CHANOS-CURSON, IN DRÔME, ON TOP OF THE HILL AT THE LIEU-DIT "LA MOTTE".

GRAPE VARIETY : 100% MARSANNE.

TERROIR : LOESS, CLAY-LIMONO LIMESTONE SOILS.

AGE OF THE VINES : OLD VINES – OVER 50 YEARS OLD, ALL GOBELET TRAINED VINES.

VINIFICATION : VINIFIED AND AGED IN 228 L.PIECES ON FINE LEES.

WINEMAKING : FOR 10 TO 12 MONTHS IN 228 L. PIECES.

WINE TYPICITY AND PAIRINGS : GOLDEN ROBE, ON THE NOSE BUTTERY AND VANILLA NOTES WITH ACCENT OF YELLOW FRUITS SUCH AS APRICOT, PEACH, MIRABELLE. WELL-BALANCED WINE BETWEEN FRESHNESS AND OPULENCE. 1600 CHILLED IS PERFECT AT THE APERITIF, ON ROCK FISH OR WHITE MEAT, FRESH AND EXOTIC DESSERTS.

CONSUMPTION : WITHIN 1 TO 6 YEARS.

