

# CROZES HERMITAGE - 2020

## WHITE

I love white Burgundy, and I seek the same signature from my Crozes-Hermitage whites. The vine duo Marsanne (70%) and Rousanne (30%) allow me, while respecting the balance of the vintage, to play on the complementarities of the two grape varieties, extracting a wine with a structural balance, between freshness and the elegance of fruit.



### VINIFICATION

After moderate pressing, yeast is not added to the must; I only ever use natural grape yeasts. Vinification in vats with temperatures not exceeding 18°C, in order not to extract too much richness and to get the equilibrium just right, balanced by preserved acidity.

This wine will not come into contact with wood. It is matured in vats for 6 months prior to bottling, for optimal conservation of freshness.

### TASTING

**Colour:** deep yellow with a green hue.

**Nose:** expressive and pleasant, opening onto a wide range of aromas, including peaches and white flowers.

**Palate:** the attack is fresh, evolving into pleasant roundness. The sensation of ultra-ripe white fruit is very intense on the palate. The finish offers refined bitterness, prolonging the pleasure.

### PAIRING

Cream of asparagus soup and pan-fried scallops, roast medallion of veal with buttered chanterelles.

### MATURING

May be enjoyed as of now or laid down for up to 5 years.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.