

CROZES HERMITAGE - 2023

WHITE

We love the whites of the Burgundy vineyards, and look for this signature in our Crozes-Hermitage whites. The duo of Marsanne (70%) and Roussanne (30%) in our vineyards allows us to play, depending on the balance of the vintage, around the complementarity of these two grape varieties to deliver a wine that is structured between freshness and fruity elegance.



WINEMAKING

Vinification is natural, with no inputs. The grapes are moderately pressed in whole bunches directly after harvesting. Fermentation in vats does not exceed 18°C, so as not to extract too much fat and to maintain the right balance, balanced by preserved acidity.

This wine is wood-free, and is aged for 8 months before bottling, to preserve its freshness.

TASTING

Colour : This wine has a brilliant pale yellow color with silvery highlights. The wine is pure.

Nose : The nose is open and delicate. It develops floral notes of small white flowers, acacia honey and fresh grass. The fruit is characterized by ripe, juicy white peach.

Palate : The palate is ample, round and firm. The wine's smooth texture leads to a highly aromatic mid-palate (peach, lime blossom, white pepper), underscored by a fine freshness. The finish reveals a hint of bitterness, giving this wine excellent balance.

PAIRING

Ideal with delicate fish (Sole / Saint Pierre) pan-fried or prepared « à la meunière », with a lovely lightly lemony sparkling butter. It will also echo white meats; veal filet mignon roasted with rosemary, guinea fowl casserole and small potatoes with gravy, sweetbreads with mushroom cream...A good goat's cheese will also enhance it: Picodon affiné, Selles Sur Cher or Pélardon des Cévennes.

AGEING

Drink now or within 5 years.

Many thanks to Christophe SANTOS, sommellerie teacher at the Lycée Hôtelier de l'Hermitage, and his students.