



Hermitage

2012

"Brilliant, pale yellow with light golden highlights. Generous nose of white peaches and exotic fruits. Balanced palate, creamy and round with notes of marzipan and white peach. The delicate vanilla finish presents a subtle firmness, sign of greatness of the Marsanne grape. (August 2014)."



Vintage

Winter was cold and dry. The water shortage was solved thanks to spring rains. Vigilance was at its peak throughout the vineyard in April and May due to significant variations in temperature and rainfall. August was marked by intense heat. The end of August and September brought a drop in temperature caused by the Mistral and rain. Harvest started on the end of September.

Grape varieties

100% Marsanne

Terroir

Plots selected within the Tain l'Hermitage sector on alluvial terraces covered with small pebbles and clayey, south facing soils between 150 and 200 m in altitude. The combination of two terroirs ("Les Pierrelles/Murets" and "la Baume") produces structured wines with a very pleasant minerality.

Winemaking

Manual harvest. Skin maceration followed by pressing. After the alcoholic fermentation process in a vat, the malolactic fermentation process was completed in 275-litre oak Laurus barrels at controlled temperatures (16/18 °C). Elevage on fine lees over a period of 14 months with stirring of lees during the 1st month.

Production: 1,347 bottles

Bottled on: 2 July 2014

Agreements & Services

Braised cheek of veal with morel mushrooms

Scallop

Sea bass with lemon confit

Serve at 10 - 12 °C - Ideal when opened 2 hours prior to serving

AWARDS

90 pts Wine Advocate

15/20 Bettane & Desseauve