



Hermitage

2017

"Made from 100% Marsanne, the 2017 Hermitage Blanc offers a rounded, full-bodied, fleshy style as well as lots of white fruits, spice, and hints of quince. Made in a fleshy, rounded, sexy style". Jeb Dunnuck, 20/12/2018"



Vintage

The 2017 vintage is one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

100% Marsanne

Terroir

Eastern sector of the hill of Hermitage, on alluvial terraces at 200 meters in altitude.

Winemaking

Manual harvest from September 7th 2017. Fermentation is initiated in tank before the whole cuvée is placed in 275lt Laurus oak barrels, both new and 1-year old, to finish the alcoholic fermentation followed by the malo-lactic fermentation. The wine then ages 15 months on fine lees.

Production: 804 bottles, 30 magnums and 15 jeroboams
Bottling date: June 19th, 2019

Food & wine pairings

Sea bream tartar
Scallops with white truffle cream

Service

Serve at around 10° to 12°C. Recommend opening around 2 hrs before serving
Best Enjoyed between 2019 and 2030

AWARDS

94 Pts Wine Enthusiast
94 pts Jeb Dunnuck
15/20 Bettane & Desseauve