



## Hermitage

2018

"« the 2018 Hermitage Laurus Blanc is a rich, textured, beautifully balanced, and straight-up classy Hermitage Blanc. Notes of white currants, quince, honeysuckle, and white flowers give way to a medium to full-bodied, silky, layered white that's going to shine on the dinner table »  
Jeb Dunnuck, November 2020"



### Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

### 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 10th 2018. Fermentation is initiated in tank before the whole cuvée is placed in 275lt Laurus oak barrels, both new and 2-year old, to finish the alcoholic fermentation followed by the malo-lactic fermentation. The wine then ages 16 months on fine lees.

Bottled on May 7, 2020.

1 370 bottles and 8 jeroboams produced.

Vegan Friendly.

### Agreements & Services

Cod fillet with spices

Burbot Tajine

Serve at around 10° to 12°C. Recommend opening around 2 hrs before serving

Best enjoyed between 2021 and 2031

### AWARDS

**15,5/20** Bettane & Desseauve

**15/20** Jancis Robinson

**94+ pts** Jeb Dunnuck

**90 pts** Wine Advocate