



## Hermitage

2019

"Similarly gold-hued, the 2019 Hermitage Laurus Blanc boasts a big, exotic nose of honeyed citrus, quince, crushed stone, licorice, and toasted bread. As with the 2018, this rich, textured, medium to full-bodied beauty has loads of fruit, good underlying structure and acidity, and a great finish." Jeb Dunnuck – 19 nov 2020"



### Vintage

In the Northern Rhone Valley, the vintage is of exceptionally high quality, showing both richness and freshness. Following a rather warm start to the spring, temperatures dropped and remained below seasonal averages until the beginning of summer. The vines then faced high temperatures in July and August. Thankfully, rain arrived at the beginning of the harvest, ensuring both quantity and quality for all of our appellations.

### Grape varieties

100% Marsanne

### Terroir

Eastern sector of the hill of Hermitage, on alluvial terraces at 200 meters in altitude, particularly beneficial for white grapes, providing length and freshness.

### Winemaking

Manual harvest from September 19th 2019. 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: 1,466 bottles

Bottling date: June 17th, 2021

Vegan wine.

### Food & wine pairings

With langoustines ravioli or a Sole meunière>

### Service

Serve at around 10° to 12°C. Recommended opening around 2 hours before serving

Best Enjoyed between 2021 and 2029

### AWARDS

93 pts Jeb Dunnuck