



Hermitage

2013

"Offers thrilling notes of buttered peach, quince, marmalade and brioche to go with a full-bodied, supple, sexy style on the palate that just begs you to pour another glass." Jeb Dunnuck – The Wine Advocate – Nov. 2015"



Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. Summer weather conditions were stable with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions. Manual harvest began exceptionally late on the 20th of September.

Grape varieties

100% Marsanne

Terroir

Eastern sector of the Hermitage hill, great 'white terroir' on alluvial terraces at 200 meters in altitude providing length and freshness.

Winemaking

Manual harvest. A brief cold-soak prior to pressing. 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 spends 20 months in barrel, during the first two months of which the wine undergoes fine lees stirring (bâtonnage).

Production: 1 050 bottles

Bottling date: 3rd June 2015

Agreements & Services

Sea Scallops in puff pastry

Bresse chicken in cream and truffle sauce

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

Best Enjoyed between 2016 and 2022

AWARDS

92 pts Vinous

92 pts Wine Advocate

16,5/20 Bettane & Desseauve