



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