



Hermitage

2021

"A brilliant, limpid golden yellow colour. The first nose offers notes of white flowers and beeswax, complex and intense. On the palate, the fresher profile of this vintage lends a lively, energetic character, with flavours of preserved lemon and quince that give way to a long, persistent finish. A great wine."



Vintage

The year 2021 brought its share of climatic events: frost, rain - too much or too little - and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are easy-drinking, with beautiful fruit notes, a deep color and smooth tannins.

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 27th 2021. 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: 1,349 bottles

Bottling date: May 25th, 2023

Vegan wine.

Agreements & Services

With Capon aiguillette with preserved lemon, Veal Marengo, Lobster with white butter or Tagine with 6 vegetables.

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

Optimum maturity: 2024 and 2032

AWARDS

92 pts Jeb Dunnock 03/2024

***(*) Drink Rhône 10/2022