Hermitage white

2023

"A brilliant, limpid golden yellow colour. The nose is generous and charming, with aromas of custard and vanilla blossom, enhanced by a hint of candied melon. On the palate, the custard notes are confirmed, accompanied by subtle oak and a slight bitterness that brings freshness to the finish. (Tasting July 2025)."

AWARDS

94 pts Jeb Dunnuck 05/2025
90-92 pts Vinous 11/2024

Vintage

In the Northern Rhône Valley, this 2023 vintage stands out for its remarkable balance, natural freshness and fine expression of terroirs. After a wet spring favourable to the vines, the summer was warm but not excessively so, with cool nights at the end of the season, ideal for preserving acidity and refining ripeness. As a result, the reds are showing great aromatic finesse, while the whites are revealing freshness combined with an elegant mineral structure. All in all, the 2023 vintage is proving to be a high-quality, charming vintage in the northern Rhône Valley.

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 in early September 2023. Fermentation was initiated in tank before the whole cuvée was placed in 275lt new oak Laurus barrels to finish the alcoholic fermentation, followed by the malo-lactic fermentation. The wine then ages 20 months on fine lees.
Production: 1 420 bottles and 20 Magnums
Bottling date: May 27th, 2025.

Service & food pairing suggestions

Enjoy on its own or as an accompaniment to mushrooms Risotto, capon with mushroom or lobster with beurre blanc.
Serve at around 10° to 12°C. Recommended opening around 2 hours before serving
Optimum maturity: 2027 and 2035