

WHITE HERMITAGE AU CŒUR DES SIECLES 2018

Estate bottled



94/100

JEB DUNNUCK

Dec 2019 - 94/100

John Livingstone-Learmonth

Drink Rhône (UK)

Nov. 2019 - ****



Mai 2021 Joe Czerwinski-

94/100



Geographic situation :

Situated in the northern part and on the left bank of the Côtes du Rhône area.

Grape variety :

Marsanne (92%) and Roussanne (8%)

Soil :

Granite and fluvio-glacial alluvial deposits, on terraces

Climate :

Continental with a Mediterranean influence

Winemaking :

Plot selection of old vines (80 years old). Hand picked grapes. Gentle pressing, with protection against oxidation and selection of the best juice. Cold settling before fermentation in vats (18°-20°C). The wine is run off into barrels during the fermentation. Malolactic fermentation in barrels for 40% of the wine.

Maturing :

In 400L oak barrels (45% of new barrels ; 35% of 1 wine, 20% of two wines) on fine lees during 8 months with regular stirring

Tasting notes :

Color : slightly golden yellow, bright and clear

Aromas : fresh aromas of yellow fleshed fruits, citrus fruits, white flowers and flinty notes.

On the palate : fleshy, with an amazing freshness, typical. Apricot, peach notes with roasted almond and a hint of mint in final. A well-balanced wine with a good ageing potential.

Food pairing :

Perfect with foie gras, poultry with truffles, lobster or fish in sauce

Serving temperature :

12 to 14°C

