



Northern Rhône

Hermitage White

A charming floral wine filled with aromas of white flowers and acacia honey. It has great ageing potential.

« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

Soil type

Limestone, sand and gravel.

Grape variety

95% Marsanne, 5% Rousanne.

Average age of vines

30 to 90 years.

Winemaking

Temperature controlled fermentation at 16 to 18°C.

Ageing

Long ageing in second wine oak.

Average yield

40 Hl/ Hectare.

Average annual production

Around 13.000 bottles.

Tasting

Eye : Consistent straw yellow.

Nose : Complex nose with dominant floral vegetal notes and acacia honey. Elegant and delicate oak.

Palate : Spicy with good structure. A wine for ageing.

Overall : Overall balance and with deep complex aromas characteristic of these rare white wines.

Vintages 2015

The Wine Advocate

Score : (91 - 94)

The 2015 Hermitage Blanc shows the concentration and richness of the vintage and offers full-bodied notes of apple and stone fruits, citrus and an undeniable minerality. It's got a terrific mid-palate and is going to have a decade of longevity.

Consumption

A boire/à garder



Serving temperature

10°C to 12°C

Ageing potential

Around 10 years.

Food and wine matching

Spicy starters, fish, garlicky dishes and cheese.

