

Grapes
100% Marsanne

Region/Appellation
IGP Collines
Rhodaniennes

Alcohol by volume
12.5%

Residual Sugar
less than 0.25 g/l

pH
3.38

Total Acidity
5.46 g/l

Drinking Window
2025 - 2025

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
31/03/2025

Avenue de la Gare Marsanne 2021 6x75cl

Winemaker Notes

Aromas of white-fleshed fruit with a hint of white lilies. On the palate it is fresh and dynamic, with creamy texture and lingering notes of fennel.

Vineyard

Planted on granitic soils where the roots are forced to go deep.

Winemaking

6-7 months' ageing on the lees in stainless steel vat. Malolactic fermentation is prevented to retain freshness.

Vintage

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristic of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

Food match

Try with summer vegetable mini-crumbles, seafood kebabs or tagliatelle pasta and vegetables

