

### Grapes

100% Marsanne

Region/Appellation **IGP** Collines Rhodaniennes

Alcohol by volume 12.5%

Residual Sugar less than 0.25 g/l

pН 3.38

**Total Acidity** 5.46 g/l

**Drinking Window** 2025 - 2025

# **Tasting Guide**



1 2 3 4 5 6 7 8

Sweet

Medium

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

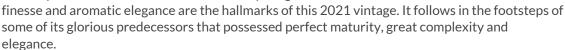
Planted on granitic soils where the roots are forced to go

# 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 forgot 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. Te profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness,



#### Food match

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

