

Grapes  
100% Chasselas

Region/Appellation  
IGP Collines  
Rhodaniennes

Alcohol by volume  
11.50%

Residual Sugar  
1 g/l

pH  
3.59

Total Acidity  
3.52 g/l

Drinking Window  
2025 - 2024

Tasting Guide



Tasting note printed  
12/03/2025

## 2021 6x75cl

### Winemaker Notes

Delicate white flower aromas lead to a refreshing palate with notes of lemon, white-fleshed fruits and a hint of rhubarb.

### Vineyard

Certified Biodynamic

### Winemaking

The Chasselas grapes are whole bunch pressed before fermentation in stainless steel. The wine is aged on lees for 8-9 months with regular bâtonnage to build texture.

### 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

Grilled and Roasted White Meats

Sautéed shrimp with ginger, rillettes tapas with salmon and lime, or cod tartare with radish.

