

Grapes
100% Marsanne

Region/Appellation
AOP Crozes-Hermitage

Alcohol by volume
13.50%

Residual Sugar
1.3 g/l

pH
3.49

Total Acidity
4.75 g/l

Drinking Window
2024 - 2038

Tasting Guide



Tasting note printed
06/07/2024

Crozes-Hermitage Petite Ruche Blanc 2018 6x75cl

Winemaker Notes

Aromatic and fresh with floral notes and candied fruit flavours.

Vineyard

Soil and subsoil are composed of old alluvial deposits with gravels and shingles.

Winemaking

Whole bunch pressed, the must is then cold settled for 24 hours. Vinified at 18 degrees and then aged in vats. Malolactic fermentation is stopped to give this wine freshness.

Vintage

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the marks of this vintage full of intensity and doubts, until the exceptionally hot September. It is a vintage where we had to react fast to relieve these hot waves, but that lead to prodigious wines with a great aging potential, with preserved acidity and silky tannins thanks to specific work in the cellar and on the tanks to maintain this balance.

Food match

Grilled and Roasted White Meats

A perfect accompaniment to salmon en croute

