

CROZES HERMITAGE - 2022

WHITE

I love white Burgundy, and I seek the same signature from my Crozes-Hermitage whites. The vine duo Marsanne (70%) and Rousanne (30%) allow me, while respecting the balance of the vintage, to play on the complementarities of the two grape varieties, extracting a wine with a structural balance, between freshness and the elegance of fruit.



VINIFICATION

After moderate pressing, yeast is not added to the must; I only ever use natural grape yeasts. Vinification in vats with temperatures not exceeding 18°C, in order not to extract too much richness and to get the equilibrium just right, balanced by preserved acidity.

This wine will not come into contact with wood. It is matured in vats for 6 months prior to bottling, for optimal conservation of freshness.

TASTING

Colour: Bright pale yellow with green highlights.

Nose: The nose is expressive and elegant, developing floral notes of jasmine, acacia flower, fresh almond and white peach.

Palate: The start into the mouth is supple, developing into a round, sunny wine. The finish is delicately fresh, with elegant bitters giving this wine length and balance. White peach and fresh almond aromas.

PAIRING

With its aromatic freshness, this wine is ideal for summer cooking:

- o Low-temperature fillet of fish.
- o Risotto with green asparagus.
- o Sole with orange butter, zucchini tagliatelle with curry.

MATURING

This wine should be drunk now or in the next 5 years.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.