

CROZES HERMITAGE - 2023

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.



WINEMAKING

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.

DEGUSTATION

Colour : This wine has a brilliant pale yellow color with silvery highlights. The wine is pure.

Nose: The nose is open and delicate. It develops floral notes of small white flowers, acacia honey and fresh grass. The fruit is characterized by ripe, juicy white peach.

Palate : The palate is ample, round and firm. The wine's smooth texture leads to a highly aromatic mid-palate (peach, lime blossom, white pepper), underscored by a fine freshness. The finish reveals a hint of bitterness, giving this wine excellent balance.

TASTING

Ideal with delicate fish (Sole / Saint Pierre) pan-fried or prepared à la meunière, with a lovely lightly lemony sparkling butter.

It will also echo white meats; filet mignon de veau rôtie au romarin, pintadeau en cocotte and petites rattes au jus, ris de veau à la crème de champignon...

A good goat's cheese will also enhance it: Picodon affiné, Selles Sur Cher or Pélardon des Cévennes.

MATURING

Drink now or within 5 years.

Merci à Christophe SANTOS, professeur de sommellerie au Lycée Hôtelier de l'Hermitage ainsi qu'à ses élèves.