

# Crozes-Hermitage White

**Origin:** Wine produced from grapes grown in the vineyards on the south-southwest facing slopes in Gervans and Larnage, north of Tain l'Hermitage.  
The age of the vines may vary from 15 to over 30 years.

**Terroir:** Soil composed of loam (kaolin) and loess.

**Grape variety:** 95% Marsanne

5% Roussanne

**Yield:** 45 to 50 hl/ha.

**Vinification and Ageing:** Pressing of the complete grape cluster with a pneumatic press (membrane system).  
Malolactic fermentation (clarification) takes place in closed vats.  
The press juice is fermented in French oak barrels with complete temperature control, between 17 and 20°C.  
Once alcoholic fermentation is finished, the wine is aged on fine lees in oak casks for 6 to 12 months depending on the vintage.

**Serving temperature:** 10 - 12°C

**Description:** Yellow colour with green glints and lovely brilliance. On the nose, it develops fruity and hazelnut aromas with a slight hint of minerality.  
A supple and rich wine with a great length in the mouth.

**Food and wine:** Ideal with appetizers, and to accompany mixed salads, sweet&sour dishes, grilled fish and hot goat's cheese on a bed of lettuce. Also goes well with fish loaves.

**Laying down:** It is a wine that is best appreciated while young. Drink within 2/4 years.



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Alcohol abuse is bad for your health. Enjoy in moderation.