









SÉLECTIONS PARCELLAIRES

Notes Blanches

Crozes Hermitage White

2021

OUR ESTATE WINES

- 
Marsanne
- 
10 months
- 
6 years
- 
12°C
- 
75 cl
- 
Poultry, cheese

ITS ORIGIN

This blend of Marsanne and Roussanne, is made from selection of old plots located on silty-clayey soil from old and pebbly high terraces of the Rhône.

WINEMAKING

Hand-picked, the wine is vinified in large wood barrels of 600 litres called "demi-muids". The alcoholic and malolactic fermentations are slowly done to preserve aromas. The maturation in "demi-muids" lasts 10 months.

ITS CHARACTER

Beautiful pale silver colour with golden reflection, this wine has a spicy and buttered nose. The first taste shows a powerful and straight attack, plenty of aromas as spiciness and butter. Great and long finish.

FOOD PAIRING

To pair with cheeses like Picodon or an old and matured Livarot. Notes Blanches can be poured also with chicken supreme and ceps.