



Hermitage Les Miaux, Blanc, 2023

AOC Hermitage, Vallée du Rhône, France

Colour: bright, green gold core with golden hints.

Nose: Complex, aromas of quince, pear and honey.

Palate: rich wine, aromas of honey, very ripe fruits (peaches, apricots), very long lasting wine.

TERROIR

- clay and limestone subsoil with alluvial soils and pebbles on the surface.
- terraces of rounded pebbles.

WINEMAKING

After pressing, the must is cold-settled for 24 hours.

Only the indigenous yeasts are used for the fermentation which occurs at a temperature between 17 and 21°C.

AGEING

After fermentation, the wine is aged on fine lees (partly in oak barrels, partly in vats).

The ageing lasts about 10 to 12 months depending on the vintage.

VARIETAL

Marsanne 100%

13.50 % VOL.

