





Northern Rhône, Domaine Luyton-Fleury, AOC Hermitage, Blanc

AOC Hermitage, Vallée du Rhône, France

Pascal Luyton and Raphaël Fleury are two cousins passionate about wine and the Northern Rhône region. Taking over the family vineyards was a natural choice to continue their family's vineyard legacy, and that's how Domaine Luyton-Fleury was born. Situated in close proximity to Mauves, this vineyard brings forth exquisite wines from Saint-Joseph, Crozes-Hermitage, and Saint-Péray. In essence, it showcases the epitome of Rhône excellence!

PRESENTATION

The climate here in the south boundary of the appellation, is continental with Mediterranean influences. Warm days and cool nights during the growing season help the grapes ripen slowly, preserving acidity, and developing complex flavors. From a single vineyard planted on welldraining granitic, pebbly and red sand soils allowing the vines to develop deep root systems, contributing to the wine's minerality and elegant structure.

LOCATION

lieu-dit "Les Vercandières

TERROIR

sandy-clay soils on the lower part of Les Bessards

IN THE VINEYARD

Average age: Vines over 50 years old

WINEMAKING

Hand-picked, fermentation in barrels.

AGEING

Aged in barrels for 8 months.

VARIETAL

Marsanne 100%

13 % VOL.

GM: No

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

NOSE: tart quince, citrus fruit PALATE: balanced and concentrated.





FOOD PAIRINGS

Poularde with morels, fish, Brillat Savarin cheese.



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