



Crozes-Hermitage La Matinière, Blanc, 2024

AOC Crozes-Hermitage, Vallée du Rhône, France

Colour: Bright pale yellow colour with green hints.

Nose: aromas of acacia and fresh flowers.

Palate: Soft and fresh attack, aromas of white peaches, very fruity wine.

TERROIR

Limestone soils from the district of Mercurol.

WINEMAKING

Pressing of the grapes when they arrive at the winery. Cold settling down of the must (24 to 48 hours).
Temperature-controlled fermentation at 18° to 20°C.

AGEING

Around 10 months on fine lees.

VARIETAL

Marsanne 100%

13 % VOL.

FERRATON *f* PÈRE & FILS

CROZES-HERMITAGE
APPELLATION D'ORIGINE PROTÉGÉE

La Matinière
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