



## Ermitage Le Reverdy, Blanc, 2021

AOC Ermitage, Vallée du Rhône, France

*Colour: bright, golden straw core.*

*Nose: aromas of ripe fruits (yellow peaches, apricots), toast.*

*Palate: full-bodied, rich and complex. Very long lasting wine. Aromas of peaches, cinnamon, toast, vanilla. The oak is very well integrated.*

### TERROIR

awine is produced from two plots: les Beaumes (limestone and alluvial soils) and le Méal (terraces of rounded pebbles). South, south-east exposure.

### WINEMAKING

After pressing, the must is cold settled then put into barrels (228 litre barrels and 600 liter barrels, 30% new) for the alcoholic fermentation.

### AGEING

The malolactic fermentation and the ageing are made in barrels. The wine is aged on fine lies in barrels for about 10 to 12 months depending on the vintage.

### VARIETALS

Marsanne 50%, Roussanne 50%

12,5 % VOL.

Contains sulphites.

