



#### Grapes

100% Marsanne

#### Region/Appellation

AOP Crozes-Hermitage

#### Alcohol by volume

12.5%

#### Residual Sugar

1 g/l

#### pH

3.38

#### Total Acidity

4.73 g/l

#### Tasting Guide



#### Tasting note printed

28/12/2025

# Crozes-Hermitage Petite Ruche Blanc 2022 6x75cl

## Winemaker Notes

Aromatic and fresh with floral notes and candied fruit flavours.

## Vineyard

Soil and subsoil are composed of old alluvial deposits with gravels and shingles.

## Winemaking

Whole bunch pressed, the must is then cold settled for 24 hours. Vinified at 18 degrees and then aged in vats. Malolactic fermentation is stopped to give this wine freshness.

## Vintage

We had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

## Food match

A perfect accompaniment to salmon en croute

