



Crozes-Hermitage Petite Ruche Blanc 2023 6x75cl

Grapes

100% Marsanne

Region/Appellation

AOP Crozes-Hermitage

Alcohol by volume

13%

Residual Sugar

1.1 g/l

pH

3.4

Total Acidity

2.91 g/l

Tasting Guide



Tasting note printed

08/01/2026

Winemaker Notes

Notes of green apple, exotic fruits, citrus and blossom. Fresh and supple on the palate.

Vineyard

The soil and subsoil consist of ancient alluvium with many gravels and pebbles.

Winemaking

The grapes are pressed whole. The must is cold-set for 24 hours. Vinification temperatures are regulated at around 18°C. This wine is fermented and aged in vats. Malolactic fermentation is blocked to give the wine freshness.

Vintage

2023 was a multi-faceted wine-growing season, producing a vintage formed by exceptional weather conditions. The year saw rainfall shortfalls and excessive heatwaves, accompanied by bouts of Mediterranean rainfall, mildew outbreaks and water stress. But a year too when the Terroirs came up trumps in the face of adversity.

Food match

