

Grapes

100% Marsanne

Region/Appellation **AOP** Hermitage

Alcohol by volume 14%

Residual Sugar 1.6 g/l

pН 3.42

Total Acidity 4.88 g/l

Drinking Window 2025 - 2035

Tasting Guide



Sweet

Medium

Tasting note printed 28/11/2025

Ermitage De l'Orée 2020 6x75cl

Winemaker Notes

Very intense on the nose, with very ripe fruity lemon with floral overtones of acacia and hawthorn. It is well-rounded, full bodied and very complex on the palate with overtones of ripe fruits, spices and roasting.

Vinevard

The grapes producing "De l'Orée" come from "Les Murets" plot. This soil is made up with very old fluvioglacial alluvial deposits.

Winemaking

After pressing, the must is cold-settling for around 24 hours. About 50% is vinified in big wooden barrels (600 litres) with regular stirrings of the lees, the rest is in vats. Maturing on lees with regular stirrings for 6 months. Before bottling, the ageing in casks is checked by frequent tastings. The maturing lasts between 10 and 12 months.

Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages.



Food match

Pairs well Crayfish & lobster risotto or poultry in spicy sauces

