

Grapes  
100% Marsanne

Region/Appellation  
AOP Hermitage

Alcohol by volume  
13.5%

Residual Sugar  
less than 1 g/l

pH  
3.43

Total Acidity  
3.11 g/l

#### Tasting Guide



Tasting note printed  
12/08/2025

# Ermitage De l'Orée 2022

## 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.

### Vineyard

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.

### Food match

Pairs well Crayfish & lobster risotto or poultry in spicy sauces

