

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

01/09/2025

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

