

#### Grapes

Region/Appellation  
AOP Hermitage

Alcohol by volume  
13.5%

#### Tasting Guide



Tasting note printed  
10/08/2025

# Ermitage L'Ermite Blanc 2021 6x75cl

## Winemaker Notes

Complex aromas of vanilla, almonds, dried fruits and linden-tree. It is a very round and rich wine, with an elegant balance and light bitterness at the end. The fruits are very ripe with peach and apricot flavours.

## Vineyard

Situated at the top of the Hermitage hill, around the chapel, in a place named the "Ermite", soils are very poor and granitic. Hand harvesting at maturity.

## Winemaking

After a light cold-settling, fermentation is entirely made in casks between 18 and 20°C. After a long period of fermentation, the wine is matured on lees, with regular stirrings, between 10 and 12 months.

## Food match

Pairs well Crayfish & lobster risotto or poultry in spicy sauces

