



Ermitage L'Ermite Blanc 2021

6x75cl

Grapes

Region/Appellation
AOP Hermitage

Alcohol by volume
13.5%

Tasting Guide



Tasting note printed
27/01/2026

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

