

The Crozes-Hermitage appellation: With almost 1,650 hectares, the Crozes-Hermitage appellation is the largest of the Northern Rhône valley, on the left bank of the Rhône river. The soils in the north part of the appellation are made of granite slopes, while those in the south are made of fluvio-glacial alluvium and rolled pebbles.

AOC created in 1937 | Extension in 1952 | 90% red wines | 10% white wines | 1,800 hectares of vines | 11 towns | 75 918 hl / year | Average yield 43 hl / hectare | 20% of production exported | Dry wines

Grape varieties: Marsanne 95 %, Roussanne 5 %.



Terroir: This wine comes partly from the old vineyard of Domaine De Vallouit. Located in the north part of the AOC between Larnage and Crozes-Hermitage.
Type of soils: limestone and silt, sandy and gravelly soils.

Average age of vines: 25 years.



Winemaking method: Control of temperatures at 18°C during the alcoholic fermentation.

Ageing: This wine is aged for approximately 12 months, including 1/3 in oak barrels (one-year rotation barrels) and 2/3 in stainless steel vats.



Yearly production: 30 000 bottles.

Tasting notes:

Eye: Golden yellow.

Nose: Typical aromas of delicate white flowers and acacias flavours.

Palate: Distinguished and elegant. This wine exhibits a nice freshness behind a good richness.

Overall: Remarkably fresh, this fine wine shows the perfect balance between the finesse and a rich expression.



Drinking window: Ready to drink / Up to 4 years.

Service temperature: 10°C - 12°C

Food pairings: White meats, fish and cheese. Winter meals such as raclette, or Summer meals such as crab cocktail or prawns cassolette.

