

The Hermitage appellation: Formerly called « Vins du Côteau de Saint-Christophe », this is during the 17th century that the name « Hermitage » appears, in memory of the knight Gaspard de Stérimberg who had chosen the top of this hill to retire from the world in 1224. During the reign of Louis XIV, the Hermitage was the favorite wine of the Russian Tsars.

Appellation created in 1937 | 70% red wines | 30% white wines | 136 hectares of vineyard | 5 156 hl/ year | Average yield 38 hl/hectare | 49 % of the production exported | Dry wines | 3 villages - Left bank



Grape varieties: Marsanne 95 %, Roussanne 5 %.

Terroir: Blend of different plots in the Hermitage appellation: Beaumes, Murets, Dionnières and Pierrelles. Granite calcareous, clayey-silty and sandy-gravelly soils.



Average age of vines: 30 years.

Winemaking method: Alcoholic fermentation temperature controlled between 16 & 18 ° C.



Ageing: 24 months of oak ageing, in a second-wine rotation oak barrel.

Yearly production: 25 000 bottles.

Tasting notes:



Eye: Bright, intense straw yellow.

Nose: Very complex nose dominated by flowers and plants, often characterized by acacia honey. Elegant woody notes.

Palate: Notes of quince paste. Spicy wine with a strong structure. A great aging potential.

Overall: Harmony between a great aromatic richness, and a rigor very characteristic of these rare white wines.



Ageing potential: Up to 10 years.

Service temperature: 10°C - 12°C

Food pairings: Dense shellfish such as lobster, spicy and garlic-based dishes, blue cheese.