



Petite Ruche Blanc Crozes-Hermitage

Vintage:
2018

Tier:
Tradition

Grapes:
100% Marsanne

Region/Appellation:
**Rhône Valley
AOP Crozes-Hermitage**

Alcohol by Volume:
13.5%

Drinking Window:
Now-2026

Ratings:
Robert Parker – 88 Points

The Wine

Pet-eat-ROOSH Blonk Crows Air-MEE-taj

Winemaker Notes

Pale yellow in color with green lights, limpid and brilliant. The nose displays aromas of green apple, floral, exotic fruits and citrus. On the palate, the wine is supple with a lot of freshness with notes of floral and candied fruits.

Vineyard

Soil and subsoil are composed of old alluvial deposits with numerous gravels and shingles.

Winemaking

Grapes are hand-harvested at maturity. The whole grapes are pressed. The must is cold-settling for 24 hours. Temperature of vinification is regulated around 18°C. Fermentation and ageing of this wine take place in vats. The malolactic fermentation is stopped to give freshness to the wine.

Food Match

Grilled and roasted white meats, fish/shellfish, salads, creamy cheeses

