



# De L'Orée Blanc AOP Hermitage

Vintage:  
**2012**

Tier:  
**Fac & Spera**

Grapes:  
**100% Marsanne**

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

Alcohol by Volume:  
**13.5%**

Vegetarian:  
**No**

Certifications:



Ratings:

**WA: 99/100**  
**Vinous: 94/100**

## Winemaker Notes

Intense golden yellow, with hints of green and gold. The nose is very intense with hot shingles, toffee, very ripe, fruity lemon with floral overtones of acacia and hawthorn. The palate has a well-rounded start and is full bodied, very complex with overtones of ripe fruits, spices and roasting. Very long in the mouth with a fresh final note.

## Vineyard

The grapes producing “De l’Orée” come from “Les Murets” plot. This soil is composed of ancient fluvioglacial alluvial deposits. The 60–70-year-old vines guarantee low yields and very high-quality production.

## Winemaking

Grapes are hand-harvested at maturity. After pressing, the must is cold-settling for around 24 hours. Approximately 50% is vinified in big wooden barrels (600 liters) with regular stirrings of the lees, the rest is in vats. Maturing on lees with regular stirrings for 6 months. Before bottling, the ageing in casks is checked by frequent tastings. The maturing lasts between 10 and 12 months.

## Food Match

Grilled or roasted white meats.

Perfect with fish, shellfish, and many Asian inspired dishes. Also wonderful with mild creamy cheeses and mature strong cheeses.

