



L'Ermite Blanc AOP Hermitage

Vintage:
2005

Tier:
Fac & Spera

Grapes:
100% Marsanne

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

Alcohol by Volume:
14%

Vegetarian:
No

Certifications:



Ratings:

WA: 95/100

Vinous: 95/100

Winemaker Notes

Brilliant straw in color, this wine is complex with aromas of vanilla, almonds, dried fruits, linden-tree and minerality. It is a very round and rich wine, elegantly balanced with a light bitterness on the finish. It has beautiful complexity and a lengthy finish.

Vineyard

Situated at the top of the Hermitage hill, around the chapel, in a place named the "Ermite", where the soils are very poor and granitic.

Winemaking

Grapes are hand-harvested at maturity from a selection of our oldest vines.. 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

Grilled or roasted white meats.

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

