



2022 Petite Ruche Blanc

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

Rhône Valley, AOP Crozes-Hermitage

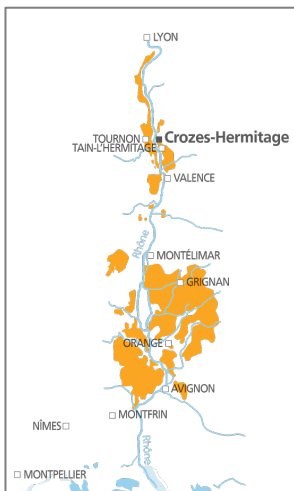
Grapes:

100% Marsanne

Alcohol by Volume:

12.5%

Region:



Aging Potential:

Now through 2031

Food Pairing

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

Winemaker Notes

Petite Ruche translates to "little beehive," which is a very appropriate name, as the vineyards were formerly dedicated to beekeeping. 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.

Vintage

The 2022 growing season was about adapting to drought and heat. Winter was cold with temperatures regularly dropping below zero. Spring came in timidly, in slow motion. As a whole, May was dry and hot, with the Northern Rhône Valley receiving 110mm of rain, about three times less than in recent vintages. The summer saw heatwaves and little rain. Despite these challenges, the Marsanne shows well-preserved acidity and bright aromas which will be this vintage's hallmark feature.

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.

Aging

Fermentation and aging of this wine take place in vats. The malolactic fermentation is stopped to give freshness to the wine.

