

CŒUR DE CLAIMONT 2024

AOP Crozes-Hermitage



Crozes-Hermitage & Chanas-Curson

Soils derived from saprolite-altered granites and ancient pebble terraces of the Isère and Rhône rivers



90% Marsanne
10% Roussanne



Tasting notes

Pale yellow, slightly golden color.

The nose reveals notes of white-fleshed fruit (Williams pears) and white flowers. Lively and round on the palate, with pronounced floral aromas and a slightly lemony fruitiness.

Vinification - Ageing

8 months in stainless steel vats

Cellaring

5 years

Food pairing

- Aperitif
- Seafood
- Grilled fish
- White meats

Service

12 - 13 °C

