

NOTES BLANCHES 2022

AOP Crozes-Hermitage



Chanos-Curson

Silty-sandy soil of the very old and stony high terraces of the Rhône



100% Marsanne



Tasting notes

Beautiful pale colour with golden reflection. Rich nose on vanilla and spicy flavors. A powerful and fresh attack. Buttered and wooded aromas revealing a long and persistent finish.



Vinification - Ageing

10 months in 600L oak barrels



Cellaring

7 years



Food pairing

- White meats in sauce
- Matured cheeses
- Fish carpaccio



Service

12 - 13 °C
53,6 - 55,4 °F

