










**SÉLECTIONS PARCELLAIRES**

**Notes Blanches**

Crozes Hermitage White

2019

**OUR ESTATE WINES**

-   
High Environmental Value
-   
Marsanne
-   
11 months
-   
4-6 years
-   
12°C
-   
75 cl
-   
Chicken, cheese

**ITS ORIGIN**

This cuvée 100% Marsanne, is made from selection of old plots located on silty-clayey soil from old and pebbly high terraces of the Rhône.

**WINEMAKING**

Hand-picked, the wine is vinified in large wood barrels of 600 litres called "demi-muids". The alcoholic and malolactic fermentations are slowly done to preserve aromas. The maturation in "demi-muids" lasts 10 months.

**ITS CHARACTER**

Beautiful pale silver colour with golden reflection, this wine has a spicy and buttered nose. The first taste shows a powerful and straight attack, plenty of aromas as spiciness and butter. Great and long finish.

**PAIRING WITH FOOD**

To pair with cheeses like Picodon or an old and matured Livarot. Notes Blanches can be poured also with chicken supreme and ceps.