



DOMAINE DES HAUTS CHÂSSIS

CROZES-HERMITAGE WHITE « L'ESSENTIEL »

Grape variety : 50 % Marsanne, 50 % Roussanne - Yield : 45 hl/ha

Manually harvested and sorted directly at the vineyard.

The clusters of grapes are pressed followed by cold settling after 24 – 48 hours. After fermentation in tanks at 14 – 16°C the wine is aged in stainless steel tanks for 6 months on thin lees.

The Crozes-Hermitage vineyards are situated on the eastern bank of the Rhône river at the 45th parallel. The prestigious Crozes-Hermitage vineyards are the largest of the northern appellation covering 11 villages which produce red wine from Syrah and white wine from Roussane and Marsanne.

The white wine from Marsanne and Roussane has a beautiful golden colour, rich but dry and well-balanced. This wine reveals a floral nose with notes of dried fruit. This wine pairs very well with dishes such as :

Tomato tartar on spring onion coulis, Monkfish Tajine with unpeeled garlic cloves, Pollock pie with herbs, as well as Thai dishes based on green curry.

THE TERROIR

This large vineyard has various soils. The most important area of land situated to the south and the east of Tain l'Hermitage, is a mix of red clay and thick layers of pebble stones, derived from different ice ages, forming a relatively flat landscape called plateaus or terraces (Les Châssis, Les Sept Chemins,). To the northwest the landscape changes and has marked slopes. Near Larnage and Crozes-Hermitage the stony terraces are covered with loess, kaolin clay and white sand. The northern villages (Erôme, Serves and Gervans) have granitic soil also covered with loess.

TASTING

Deep golden colour with amber hues. When opened the nose discovers the intense heady expression of candied fruit with floral and spicy notes: ylang-ylang, dried apricots and candied citrus, ginger, cardamom and fenugreek. The contrasted palate has on one hand a languid aspect of volume, roundness and fat while on the other an aromatic strength of liquorice and balsamic.

