



DE LAS

Vignobles de la Vallée du Rhône

WHITE CROZES-HERMITAGE LES LAUNES

APPELLATION

WHITE CROZES-HERMITAGE

VINEYARDS : The vineyards are the largest of the northern Rhône appellations. They cover 11 communes in the Drôme "département", on the left bank of the Rhône river.

SOILS : The soils vary: from the north, these are mainly over granite subsoils that follow on from those of the Hermitage hill; to the south where are both fluvialglacial alluviums, with terraces of rolled stones from the old river bed, mixed with loess.

CLIMATE : The climate has a southerly exposure in the hillside areas. The "Mistral" is the dominant wind.

SURFACE AREA UNDER PRODUCTION : Production area is 1,683 hectares/3,485 acres, for an annual production of 61,000 hectolitres/678,000 cases. Authorized maximum yield is 45 hectolitres/hectare (2,6 US tons/acre).

GRAPE VARIETIES : Marsanne or Roussanne. White wine production represents approximately 10% of the total volume produced.

CHARACTERISTICS

Average production: 20,000 bottles (75 cl.) per year. Grape varieties: 80% Marsanne, approximately 20 % Roussanne.

WINE MAKING

After hand harvesting, the grapes are brought to the winery in small boxes. Gentle pressing precedes low temperature 16 to 18°C (61 to 64°F) fermentation in closed tanks, in order to bring out the aromatic complexity of the two varieties, Marsanne and Roussanne.

MATURING

After malolactic fermentation, the wine is racked and matured on its lees to help richness and structure to develop, while preserving its exceptional varietal characteristics. Bottling takes place around mid-April.

TASTING NOTES

The colour is bright with a golden hue. The nose is expressive, with mainly floral aromas such as hawthorn, lemon verbena, linden, mingled with hints of exotic fruits, such as lychees and mangoes, together with citrus fruit. The palate is fresh and fruity, delightfully seductive.

FOOD AND WINE PAIRING

Small waterfowl, steamed fish or fish in sauce, chicken with fruit (apricot, peach,...) and any type of rinded cheese.

