

CROZES-HERMITAGE WHITE

Les Charmeuses

Very charming wine

Charming Marsanne, charming Roussanne, charming H el ene and three charming Mucyn daughters. With this wine, Jean-Pierre pays tribute to all the women in his life!

When you savour this Crozes-Hermitage white, no doubt you too will fall for its charm...

Vintage : 2022

Production : 7000 bottles 750ml

Grape Varieties : 60% Marsanne-40% Roussanne

VITICULTURAL DATA

Average age of the vines : 30 years

Type of soil : North of Crozes-Hermitage on south facing, calcareous slopes (silt).

Altitude : 155m

Climate : Oceanic and continental

Density of plantation : 7000 vines/ha

Yield : 45Hl/ha (5850kg/ha)

Cultivation techniques : Organic growing methods (third year of conversion), vines with individual pole, operations of de-budding, thinning out the leaves, green harvest to obtain the best maturity and rationalised phytosanitary protection. Regularly ploughing.

Harvest

Hand picking harvest

It took place during the first fortnight of September

Vinification

Gently pressing, racking of the must

Alcoholic fermentation : 20% in barrels - 80% in vat at 16 C for 3 to 4 weeks

Regular stirring of the lees

Matured on lees for 9 months in barrel of 4 years old, Vosges oak barrel low toast and in vat

Presentation

Bottle : Burgundy

Cork : Natural 44*24

Cap : thick aluminium

Box : C/12 bottles 750ml

Tasting notes

Pale golden and limpid with green and cover hue

Strong and lively nose, floral perfume with nuances of hawthorn, gentian, apricot, candied fruit, nutty with toasted notes.

Well balanced fat, reminding the nose aromas. A richly wine with superb length and balance.

This wine can be enjoyed young but also be kept for a few years.

Best enjoyed chilled : 10-12 C

Ideal with a starter, scallop shell or fresh water fish (almond trout, white butter pike



WINE ANALYSIS

Alcohol: : 13.27%

Residual sugars : <2g/liter

pH : 3.53

Total Acidity : 2.56g/liter

