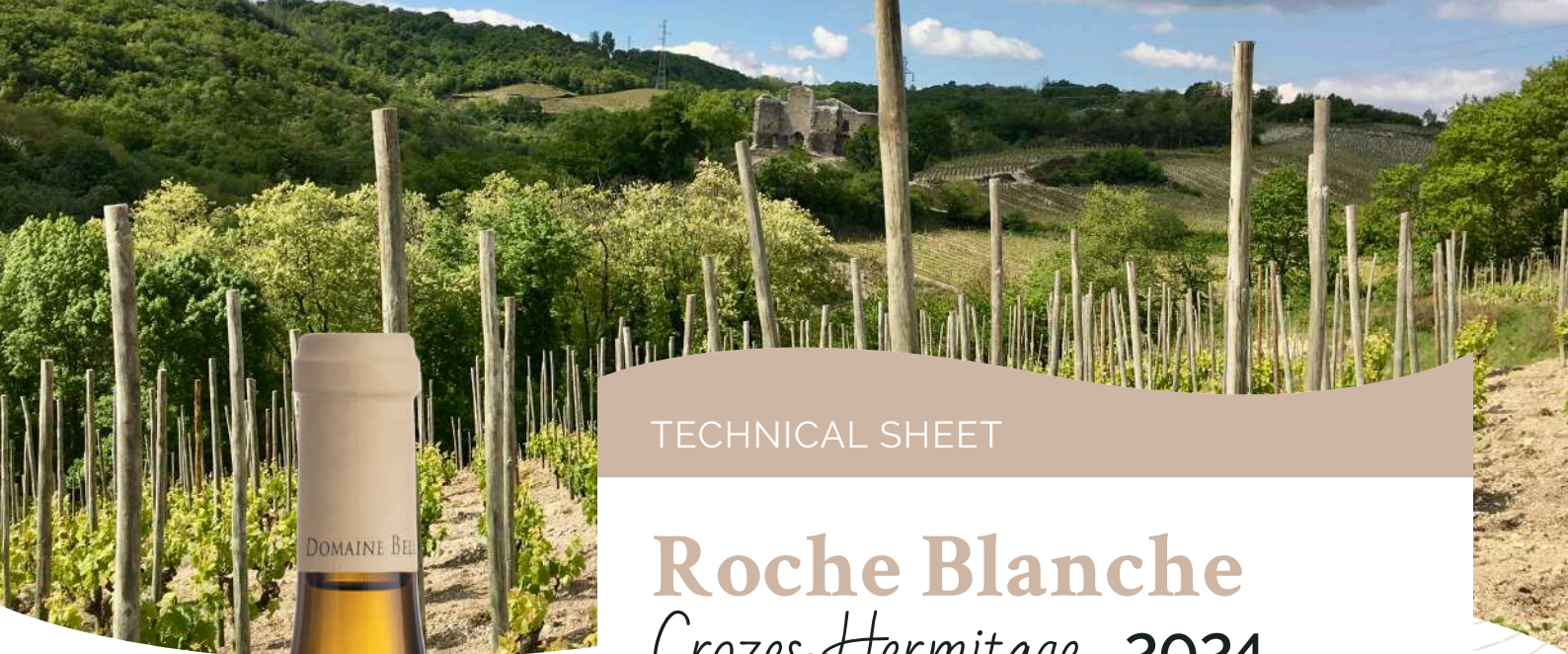




TECHNICAL SHEET

Roche Blanche Crozes-Hermitage - 2024

Vineyard :
Commune de Larnage

Northern part of appellation
N 45.100729 & E 4.854767
Vineyard located on the hillside

Grape variety : 100% Marsanne
(60 years-old vines)

Yield :
30 hl / ha



Terroir : clay and limestone (Kaolin).

Viticulture : organic manure, protection natural and reasoned.

Harvest : Hand harvested in boxes with selective sorting.

Vinification : Low temperature fermentation (16°) in new to 2 years-old oak barrels.

Ageing : 8 months on fine lees, malolactic fermentation made.

Tasting : Bright pale gold with green reflections. Pure, elegant nose of white peach, apricot, preserved lemon and spring blossoms, with delicate mineral notes.

The palate is silky and generous, balanced by vibrant acidity, leading to a precise, mineral-driven finish with excellent persistence. An elegant expression of Northern Rhône Marsanne.

Pairing : Scallops, pike-perch, premium white fish, roasted poultry and pressed cheeses.



Label :

Organic farming certified ECOCERT

Press : Jeb Dunnuck : 94

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