

## TECHNICAL SHEET

# Hermitage Blanc

## Hermitage - 2024

**Vineyard :** city of Tain l'Hermitage  
(lieu-dit les Peleas).  
N 45.074234 & E 4.850282  
Vineyard located on the hillside

**Grape variety :** 60% Marsanne  
40% Roussanne

**Yield :** 35 hl / ha



**Terroir :** permeable limestone, sand and gravel.

**Viticulture :** organic manure, protection natural and reasoned.

**Harvest :** Hand harvested in boxes with selective sorting.

**Vinification :** Low temperature fermentation (16°) in new to 1 years-old oak barrels.

**Ageing :** 12 months on fine lees, malolactic fermentation made.

**Tasting :** Bright golden colour with green highlights. Refined nose of white flowers, ripe citrus, fresh pear and bergamot, with hints of almond and delicate minerality. The palate is rich yet vibrant, with a textured mouthfeel, fresh acidity, and a long, saline finish. A refined expression of Hermitage Blanc.



**Label :** Organic farming certified ECOCERT

**Press :** Jeb Dunnuck : 94

**Pairing :** Roasted lobster, turbot, creamy poultry dishes, sweetbreads and aged Comté.

DOMAINE  
**BELLE**

Sublimer ce que la nature nous offre

Adresse :  
510, Rue de la Croix  
26600 Larnage  
FRANCE

Contact :  
téléphone : 04 75 08 24 58 - portable : 06 74 68 20 43  
mail : [contact@domainebelle.com](mailto:contact@domainebelle.com)

Plus d'informations sur notre site : [www.domainebelle.com](http://www.domainebelle.com)

