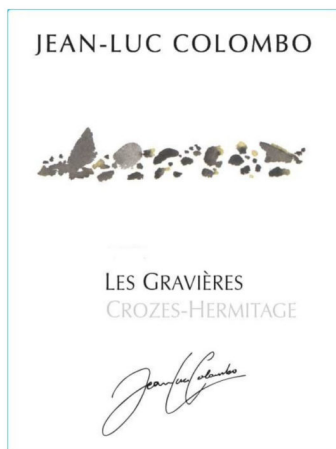


Les Gravières

« (The Gravels) »

Crozes-Hermitage Blanc



Grape varieties:

70% Marsanne and 30% Roussanne.

Terroir:

Rolled river pebbles and alluvial deposits of the Crozes-Hermitage appellation.

Vinification:

Manual harvest. Partly fermented in oak barrels (15% new and the rest in 1 to 4 year old barrels) for 10 to 12 months depending on the vintage.

Tasting notes

Hue:

Pale gold colour.

Nose:

Great finesse and freshness opening onto notes of white flowers, candied lemon, hazelnuts, almonds and some mineral notes.

Palate:

Very harmonious with a good length.

Service

Enjoy within 5 years.

Serve at 12°C-13°C/53-55°F.

Food matches

Perfect as an aperitif, with certain shellfish due to notes of iodine, with freshwater fish, or a trout stuffed with herbs.