



Ermitage White - “Ex-Voto” 2001

Vintage 2001

Packed with mango, peach, melon and intensity through the long, ripe, butter and toast-filled finish. Almost tannic, with the spine for serious cellaring. Drink now through 2012. 700 cases made.
J.M. Wine Spectator - May 2005

Consumption

 To keep

Soil type

Steep sloped vineyards.
“Murets” 90% of the area
Alluvia fluvio-glaciaires and pebbles. 1 Ha
“Hermite” 10% of the area
Loess plateau and clay sand silt 0.8 Ha

Grape variety

90% Marsanne, 10% Roussanne

Average age of vines

40 to 90 years.

Winemaking

Exclusively in new oak barrels. 100% malolactic fermentation.

Maturation

30 months in new oak.

Average yield

35 to 40 Hl / hectare depending upon the vintage.

Tasting

- * **Eye** : Brilliant clean straw yellow.
- * **Nose** : White flowers, acacia honey, hawthorn blossom. Powerful and intense aromas.
- * **Palate** : Rich and full-bodied. Fully expressive of the terroir which lends this Hermitage body and strength.
- * **Overall** : Balance between a delicate and expressive nose and fleshy fruit on the palate underpinned by the powerful terrior.

Serving temperature

10°C to 12°C.

Ageing potential

15 years.

Food and wine matching

Flavourful dishes, lobster thermidor, veal with morel mushrooms.

Winemakers tip

Produced only in exceptional vintages, the Ermitage Ex-Voto is the expression of a sincere desire to own vines in the Hermitage appellation and to produce an exceptional wine which reflects the soul of this prestigious appellation of the Rhône Valley.

