



Ermitage White - "Ex-Voto" 2003

Consumption



To keep

Soil type

Steep sloped vineyards

"Murets" 90% of the area

Alluvia fluvio-glaciaires and pebbles. 1 Ha

"Hermitage" 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 HI / 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 terroir.

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.

