



« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »

CROZES-HERMITAGE WHITE

This attractive wine from the Northern Rhône is characterised by its fresh fruitiness and generosity.



TERROIR

Soil Type : Clay silt. Sand and gravel.

Grape Variety : 95% Marsanne, 5% Roussanne.

Average age of vines : 25 years.

Average yield : 37 Hl / hectare.



WINEMAKING

Temperature controlled fermentation at around 18°C.

AGEING

9 months with a part in oak.



TASTING

Eye : Golden yellow.

Nose : Aromas of white flowers such as hawthorn blossom and acacia. Delicate oak.

Palate : Fine and elegant. Full body, round and rich.

Overall : Remarkable freshness with all the finesse and richness of the appellation.



SERVICE

Service temperature : 10°C to 12°C.

Ageing potential : 2 years

Food and wine pairing : White meats and cheese.