



« The treasures are born in the very heart of the most legendary of the illustrious plots of the Maison Guigal. These precious bottles are as coveted as they are rare and have benefited from extreme care at every stage of the process, from the vine to the cellars. They are the sole incarnation of the inspiration and inheritance of centuries of viticulture in an exceptional terroir ».

ERMITAGE « EX-VOTO » WHITE

L'Ermitage « Ex-Voto » white is produced only in exceptional vintages. It is remarkably aromatic and complex. The nose is bursting with acacia flowers, honey and toasted notes.



TERROIR

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 : About 80 years

Average yield : 39 Hl / hectare.

WINEMAKING

Exclusively in new oak barrels. 100% malolactic fermentation.



AGEING

30 months in new oak.

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.

SERVICE

Service temperature : 10°C to 12°C.

Ageing potential : 15 years.

Food and wine pairing : Flavourful dishes, lobster thermidor, veal with morel mushrooms.