



« *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* »

## HERMITAGE WHITE

A charming floral wine filled with aromas of white flowers and acacia honey. It has great ageing potential.



### TERROIR

Soil Type : Limestone, sand and gravel.



Grape Variety : 95% Marsanne, 5% Roussanne.

Average age of vines : 30 to 90 years

Average yield : 40 Hl / hectare.

### WINEMAKING



Temperature controlled fermentation at 16 to 18°C.

### AGEING

24 months in second wine oak barrels.

### TASTING

Eye : Consistent straw yellow.

Nose : Complex nose with dominant floral vegetal notes and acacia honey. Elegant and delicate oak.

Palate : Spicy with good structure. A wine for ageing.

Overall : Overall balance and with deep complex aromas characteristic of these rare white wines.



### SERVICE

Service temperature : 10°C to 12°C.

Ageing potential : 10 years

Food and wine pairing : Spicy starters, fish, garlicky dishes and cheese.