



DELAS



Delas Freres

Hermitage 'Domaine des Tourettes' Blanc

Rhône, France

Vintage: 2016

Overview

The Hermitage appellation is one of the greatest in the northern Rhone Valley. About 320 acres of vines cover the region's steep slopes, which enjoy an excellent southern exposure. The sun warms the hill from dawn till dusk, and during the night the granitic soil radiates the day's heat. Devoted primarily to the Syrah grape, the region also produces white wines that are grown where the topsoil has more clay content.

Winemaking

After hand-picking at optimal maturity, the grapes travel to the winery in small boxes exclusively set for white grapes. The juice is pressed "à la champe-noise" by separating the free-run wine and the press wine. After pressing, the musts are given cold settling, and fermentation takes place in small oak barrels. After fermentation in barrels, the wine is aged on its lees for between 6 and 8 months, with regular stirring to develop flesh and richness. This will, in turn, give the wine ageing capacity. The wine is then bottled after light fining.

Tasting Notes

Pale yellow with green tints. The hue is bright with good density. On the nose the wine shows floral notes, underpinned by candied citrus fruit fragrances. These are complimented by fine oaky notes, such as vanilla and toasted brioche. Its powerful character shows on the palate. Concentrated and opulent, with a perfectly balanced structure, this Hermitage has beautiful freshness and a good mineral character, giving it great aromatic length.

Food Pairing

This wine pairs well with cheese, white meats such as chicken with morilles mushrooms or quail with truffles, as well as fish such as grilled Sea Bass with citrus fruit.

TECHNICAL INFORMATION

Varietals: 90% Marsanne and 10% Roussanne