

MAISONS MARQUES & DOMAINES



DE LAS



Delas Frères

Crozes Hermitage Les Launes Blanc

Rhône, France

Vintage: 2020

Overview

The village of Crozes Hermitage lies just north of Hermitage proper. The appellation of Crozes Hermitage is the largest in the North Rhone Valley, covering nearly 2,100 acres.

Winemaking

The soil varies from granite sub-soils in the North to both fluvial-glacial alluviums and terraces of rolled river bed stones, mixed with loess in the South. The climate has a southerly exposure in the hillside areas. The "Mistral" is the dominant wind. After hand-picking, the grapes are brought to the winery in small boxes. They are then gently pressed and fermented at a low temperature of 61-64°F in closed tanks in order to enhance the aromatic complexity of the Marsanne and Roussanne.

After malolactic fermentation, the wine is raked and matured on its lees to help richness and structure to develop, while preserving its exceptional varietal characteristics. Bottling takes place around mid-April.

Tasting Notes

The color is bright with a golden hue. The nose is expressive, with mainly floral aromas such as hawthorn, lemon verbena, linden, mingled with hints of exotic fruits, such as lychees and mangoes, together with citrus fruit. The palate is fresh and fruity, delightfully seductive.

Food Pairing

This wine pairs nicely with small waterfowl, steamed fish or fish in sauce, chicken with fruit (apricot or peach) and any type of rinded cheese.

TECHNICAL INFORMATION

Varietals: 80% Marsanne, 20% Roussanne