

LEHM

AOP CROZES-HERMITAGE BLANC

DOMAINE

VENOME



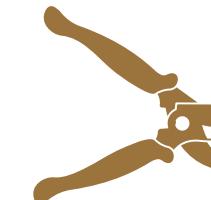
100% Marsanne



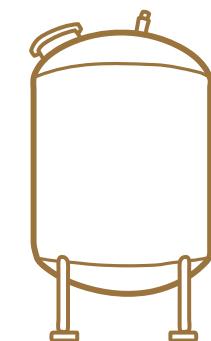
Lehm (alteration of loess) & Loess with clayey gradient



L'Homme (Larnage)



Manual harvesting



Direct pressing of whole bunches.
Fermentation initiated in stainless steel vats, barrelling in *demi-muids*..
Aged from 10 to 12 months on fine lees.



Pale gold with bright highlights.



Aromas of white peach, white flowers and dried citrus notes.



The palate is soft and balanced, medium-bodied with moderate acidity.

A supple and comforting Crozes-Hermitage culminating in a satisfying finish.

