

LES BRUCLAS

AOP CROZES-HERMITAGE BLANC

DOMAINE
VENNDOME



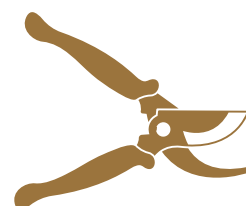
70% Marsanne - 30% Roussanne



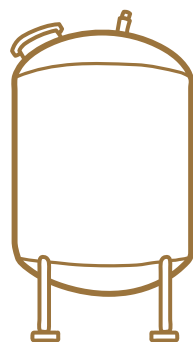
Loess



Les Pinets (Crozes-Hermitage)
L'Homme (Larnage)



Manual and mechanical harvesting



Direct pressing of whole bunches.
Fermentation in stainless steel vats.
Aged on fine lees for 9 months, including 20% Marsanne in *demi-muids*.



Pale gold with bright highlights.



Aromas of fresh apple, spiced pear and meadow flowers.



Full and ripe on the palate, lifted by a well-judged freshness that offsets the richness of the fruit.

A harmonious, well-balanced Crozes-Hermitage with depth and real character.