

Hermitage is one of France's most spectacular and famous appellations, but Hermitage Blanc is one of the least-known yet most intriguing wines of the Rhône Valley. Composed primarily of Marsanne (95%) and small amounts of Roussanne (5%), it is relatively rare, accounting for only a small percentage

## **VINEYARD**

Soils: Planted on illustrious plots of the Hermitage appellation, Beaumes, Murets, Dionières and Pierrelles, with granite limestone, clay loam and sandy gravel topsoils on the famous granite mother

Farming: Yields are under 2.3 tons per acre, requiring extremely judicious farming. Grape Varieties: 95% Marsanne, 5% Rousanne

## WINEMAKING

Fermentation: Temperature controlled fermentation, between 60-65 degrees Fahrenheit. Aging: 24 months in second year barrels.

## VINTAGE

Following the spectacular 2015 vintage in the Northern Rhone, the 2016 is another excellent vintage, though the path was not nearly as straightforward as in 2015. The spring was cool and wet and the vintage looking very late and complicated. Hot weather in July and no rain until September meant that vines were stressed from the other direction. The late September rain and good weather through October, resulted in wines of rich concentration with a lot of freshness, and an uncommon openness.



HERMITAGE Appellation Hermitage Contrôles

E.GUIGAL

## **JEB DUNNUCK**

I'The 2016 Hermitage Blanc gives up plenty of golden fruits, honeysuckle and that obvious Hermitage minerality to go with medium to full-bodied richness and depth on the palate. It's classic stuff, with a great finish, and will keep for over a decade, although it's certainly terrific today."