



# DE LAS

*Grands Vins de la Vallée du Rhône*

## WHITE HERMITAGE MARQUISE DE LA TOURETTE

### Appellation

- The vineyard stretches over 3 communes in the Drôme “département” : Tain-l’Hermitage, Crozes-Hermitage and Larnage.
- The soils are a combination of granite with alluvial quaternary delta deposits, and, on the eastern side, Pliocene clay. This diversity explains the numerous different names given to vineyard plots within the appellation : Bessards, Greffieux, Méal, Roucoule, Beaumes, etc.
- The meso-climate provides shelter from the north winds, where the majority of the slopes is well exposed, facing south.
- The vineyards area adds up to 117 hectares/290 acres, with an annual production of 3,635 hectoliters/40,390 cases. Authorized maximum yield is 40 hectoliters/hectare (2,3 US tons/acre).
- Grape varieties : Marsanne and Roussanne.

### Characteristics

- This cuvée is a blend from three terroirs : L’Ermite, le Sabot, and La Tourette.
- Average production : 10,000 bottles (75 cl.) per year.
- Grape varieties : 90% Marsanne, 10% Roussanne.



### Wine making

After hand-picking at optimal maturity, the grapes travel to the winery in small boxes exclusively set for white grapes. After pressing, the musts are given cold settling, and fermentation takes place in small oak barrels.

### Maturing

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. “*Marquise de la Tourette*” is then bottled after light fining.

### Tasting notes

The colour shows as a bright straw hue, very deep, and with golden tinges. Floral aromas are the dominant note of Hermitage “*Marquise de la Tourette*” when it is young, and these are underscored by touches of vanilla and hazelnuts.

As time goes by, these develop into sumptuous flavours of apricots and peaches.

### Food and Wine affinities

White meats (veal, chicken, games,...) river fishes, cheeses.

MAISON FONDÉE EN 1835

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