



LE VIN

Owner - Brand / Domain

Domaine Laurent HABRARD - Domaine Laurent Habrard

More

Les Rocoules

Appellation

AOC Hermitage

Type

White

Vintageyear

2019

Varietals

marsanne blanche 100%

ABSTRACT

Artist who designed the label : Kattie Guittard

PRESENTATION

The wine

100 % marsanne

The vintage

2018

Location

L'Hermitage blanc is the flagship of Domaine Laurent Habrard. It comes from a unique plot located in the formidable and famous lieu-dit "Les Rocoules". It was Louis Habrard, Laurent Habrard's grandfather, who acquired this magnificent plot in 1970 from Monsieur Deboissieu, son-in-law of General De Gaulle.

Terroir

Limestone soil on colluvium from the high terraces of the Rhône, with quartzite limestone pebbles and rare crystalline

In the vineyard

Plot cultivated in organic farming since 2008. The slope prohibiting any mechanical work, it is the horse who is responsible for working the soil here.

Vinification

Stainless steel tank with temperature control

Ageing

10 months in barrels of 1 to 3 wines

TASTING ADVICES

Serving

between 10-14°C.

Ageing potential

5 to 10 years

Tasting notes



The wine has a deep golden yellow color, beautiful shine. The nose is intense and rich, mixing notes of yellow fruits (quince jelly) and fresh fruits such as pear. On opening, the wine turns towards floral notes, fresher touches of citrus, acacia flowers. Finally, touches of brioche and a mellow and respectful woodiness add to the complexity of the bouquet. On the palate, the wine offers a round and ample attack with an immediate reminder of brioche and toasted notes, which continue at the end of the mouth. The finish is balanced, tense by a slight acidity.

Food and wine pairings

Bresse chicken supreme with creamy morel sauce.

SPECIFICATIONS

Alcohol content: 14.5 ABV

Allergens (sulfites): Contains sulphites

Winegrowing label: AB Agriculture Biologique

SPECIFICATIONS

Production volume: 2400 Btles



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INTER RHÔNE