

Domaine Marc Sorrel

Hermitage Blanc Les Rocoules



The fruit for this wine comes from one of the most prestigious lieu-dits of the region: Les Rocoules. The wine is vinified in large, french barrels and is aged on its fine lees for a portion of the aging period. On average, the wine is aged for 18 months before bottling.

Grape varieties : 95% Marsanne and 5% Roussanne

Altitude : 50m-100m

Vineyard age : 50-year-old vines

Exposure : South

Soil : Clay, Chalk and, Glacial stone

Alcohol : 13.5%

Tasting notes :

Round and full on the palate with notes of peach, honey, and vanilla. Ideal with fish dishes and flavorful cheeses.



Press Notes

Decanter

2016 94 points

The Wine Advocate

2017 97-99 points

2016 94-96 points

2013 93-95 points

2012 95 points

AG Vinous

2014 93 points

