

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

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.

Banville
Wine Merchants



Organic www.banvillewine.com

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