

L'HERMAS WHITE 2013



TERROIR:

The White vines were planted on clay and sandstone. The deep soil allows us to avoid any kind of hydric stress and to have an early harvest. The fruit and the freshness of the grapes are therefore preserved.

VARIETALS: Vermentino 70 %, Roussane 20 %, Chenin 10 %

VITICULTURE:

To gain a maximum expression of the terroir, the vine was pruned in a low trained gobelet. A priority is given to manual labour with budding at the heart. The work is regular. The treatments are done with a base of sulphur and copper. The yields are 25hl/ha. The grapes are hand picked in crates.

WINEMAKING AND AGEING:

The blend is done during the picking in order to benefit from the different ripeness of the varieties.

Direct press with a light racking.

Natural fermentation, without any added yeasts or enzymes. The wine is barrel fermented in barrels of 700 litres, aged on lees over 12 months. The barrels are selected with heaters ranging from mild to moderate without toasting. The wines are rarely moved and not filtered in order to avoid too much manipulation and to keep a lively wine.

TASTING NOTES:

L'Hermas White 2013 opens with a very pretty nose with citrus notes and exotic fruits. The palate has great freshness, it is a fat wine giving an impression of a salty finish. Its nice minerality, very present, develops with age.

Finesse characterizes this wine.

PRICE:

Bottle 75 cl: 13 € TTC

Magnum: 28 € TTC