

# SINGLE VINEYARDS

## LE REVERDY ERMITAGE WHITE

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FERRATON *f* PÈRE & FILS



### GRAPE VARIETY

50% Marsanne, 50% Roussanne.  
The vines are about 30 year old.

### SOIL

The wine is produced from two plots: les Beumes (limestone and alluvial soil) and le Méal (terraces of round pebbles). South, south-east exposure.

### VINIFICATION

After pressing, the must is cold settled and then put into barrels (228 litre barrels and 600 litre barrels, 30% new) for the alcoholic fermentation.

### AGEING

The malolactic fermentation and the ageing are made in barrels. The wine is aged on fine lees in barrels for 10 to 12 months (depending on the vintage).

### TASTING

Colour : bright, golden straw colour.

Nose : aromas of ripe fruit (yellow peaches, apricots), toast.

Palate : full-bodied, rich and complex.

Very long lasting wine. Aromas of peach, cinnamon, toast, vanilla.

The oak is very well integrated.