



CUVÉE DOMAINE WHITE 2018

AOP CROZES-HERMITAGE

*This white wine claims to be the reflection of the vineyards
and the philosophy of the Domaine des Combat.
It expresses the asserted character of the terroir.*

GRAPE VARIETY : 100% Marsanne

TERROIR :

This cuvée is a blend of 3 islets of 20 - 25 years old vines forming the vineyards of the domain :

- 25% coming from the oldest alluvial terraces of the appellation Crozes-Hermitage on highly decomposed and very well balanced in clay and gravels soils ;
- 25% from the big terrace of « les Châssis, with also alluvial origin but slightly more recent with a more pebbly hearty soil ;
- 50% from very beautiful terroirs of « Côteau des Pends » on complex soils composed of a mix of small pebbles, clay and sand.

VINIFICATION :

Few days before the harvest, a strict sorting is done in the vineyards by hand elimination of less qualitative grapes. This wine is a selection of only the noblest juices coming from low pressure.

The fermentation is done in oak barrels of 300 L followed by an ageing of 7 months on fine lees with a regular stirring of the lees.

The barrels are rigorously selected for their oak origins mainly from Vosges and Haute-Bourgogne and for their specific very soft toast which bring a fresh and dynamic structure as well as very subtle aromas.

TASTING NOTE :

This golden coloured wine displays subtle aromas of white flowers such as may tree. The palate has a full of freshness attack then moves on full of sweet fruity aromas combined with smooth vanilla notes.

WINE PAIRING :

Grilled fish or fish with sauce, dry cheese such as goat cheese.

