

Yves Cuilleron Crozes-Hermitage Blanc ‘Les Rousses’

COUNTRY	REGION	GRAPE	VINTAGE
France	Rhône	100% Marsanne	2022

ABOUT THE DOMAINE

Wine has been part of Yves Cuilleron’s history for three generations, on both his paternal and maternal sides. His paternal grandfather started operations in 1920, and began to sell his own wine bottles in 1947. In 1960, the Yves’s uncle Antoine took over the estate and field management. For the last three decades, Yves has been managing the production of the family estate, overseeing all the minute details of each step to ensure that his wines are 100% “made by hand” in his own unique style.

WINEMAKING

Manual harvest and sorting. Alcoholic fermentation using natural yeasts at low temperatures, followed by malolactic fermentation, all in barriques. Aged in barriques for nine months, on its lees, with regular batonnage. The soil type is glacial alluvial.

TASTING NOTES

Expressive nose of roasted yellow fruits, lemongrass, and bergamot tea. The mouth is fleshy and round, with beautiful bitter spices and a long finish.



TECHNICAL NOTES

Alcohol by volume
14%