

Fayolle Hermitage Blanc Les Dionnieres

Domaine Jean-Claude et Nicolas Fayolle

France - Rhone Valley - Hermitage AOC

Fayolle Hermitage Blanc Les Dionnieres boasts a superb golden yellow color and extraordinary smoothness and creamy, honeyed aromas of hazelnut, peach and apricot developing into scents of iris, narcissus and lime blossom. Pure and crisp, a solid texture and a clean finish.

Specifications

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|-------------------------------|--|
| Appellation | Hermitage AOC |
| Wine Type | White |
| Varietals | 100% Marsanne |
| Age of Vines | Average 35 years |
| Agricultural Practices | Sustainable |
| Soil type | Clay, Lauze and Red Granit. |
| Vinification | Full cluster. Gentle pressing of the berries. /> Alcoholic fermentation in cement tank. /> Malolactic fermentation in French Burgundy oak barrel followed by ageing between 6 to 7 months. Filtering before bottling. |
| Production | 83 (9-liter cases) |
| Pairings | Delicious with poultry, veal, seafood, shellfish, veal and most cheeses. |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 03030 9 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03030 6 |
| Case Weight | 35 |
| Cases/Pallet | 50 |
| Layers/Pallet | 6 |
| SRP | \$ 69.99 USD 750mL Bottle |

Reviews and News

2023 Fayolle Hermitage Blanc Les Dionnieres - 91 PTS - JD

