

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

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

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

