

Domaine les Bruyeres (David Reynaud) Crozes-Hermitage 'Aux Betises d'Eloise' white



Crozes-Hermitage Blanc “Aux Betises d’Eloise”
55% Marsanne and 45% Roussane, from 20 to 50% depending on the year. Traditional vinification and aging 8 months on lees in concrete egg at low temperature 15 ° C. from clayey limestone terraces in the town of Beaumont-Montoux. Settling in stainless steel.

100% Biodynamic, the nose is very intense and very rich, expressing notes of wax, incense, white fruit jam, anise, menthol and apricot. The palate is sappy and very long, very dense, with a magnificent final quince jelly and old rose.