

# Ermitage du Pic Saint Loup



## Cuvée Sainte Agnès White 2015

Clear and bright, with straw yellow glints. The nose reveals dried fruits, white flowers, hawthorn and pistachio and notes of honey and orange zest. After aeration kernel fruits can be detected (peach, lychee). The attack in the mouth is full and precise and the finish generous and fresh.

Soil composition: Chalky-clay, Dolomite

Yields: 30 Hl / Hectare

Vinification: Traditional method  
Vinification and maturing in oak barrels and larger barrels

Ageing potential: 5 to 6 years

Blends: 50% Roussanne  
20% Clairette  
20% Grenache blanc, gris  
10% Marsanne

Serving temperature: 12 -15° C