



**TOP
SELECTION**
WINES & SPIRITS

YVES CUILLERON

CROZES-HERMITAGE BLANC “LES ROUSSES”

2016



Grape Varietals

100% Marsanne

ABV

14%

Soil Type

Glacial alluvial

Vinification

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 batonnages.

History

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.

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.