

# Domaine Marc Sorrel Hermitage dry white 2018



**Product price:**

**€390.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Marc Sorrel

Vintage: 2018

Appellation: Hermitage

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 95/100

Bettane + Desseauve: 18/20

Wine Advocate (Parker): 92-94/100

Cépage dominant: marsanne



**Product short description:**

**95/100 RVF.** 100% marsanne from one of the finest plots on the hill of Hermitage... do not open for a few years!

**Product description:**

**PRESENTATION OF DOMAINE SORREL**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this

**Domaine Marc Sorrel Hermitage 2018 dry white wine**

**Guide RVF des Meilleurs Vins de France 2021** (nov.2020) : 95/100. *The whites display incredible finesse and depth. 100% marsanne, the Hermitage blanc is more slender.*

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**Guide Bettane + Desseauve 2021 (dec. 2020) :** 18/20. *A color always more pronounced than the Crozes. Aromas of fresh and compote white and yellow fruits, with great indulgence, the palate brings a well-balanced freshness, without excess generosity, the alcohol is imperceptible. Superb.*

**Robert Parker's Wine Advocate** (Joe Czerwinski, dec. 2019) : 93-95/100. *Sorrel's 2018 Hermitage boasts scents of gently toasted hazelnuts over a lush base of peach and pineapple fruit. Full-bodied, it's ripe and honeyed, finishing with great persistence and texture. **Drink date 2020-2030.***

*Marc Sorrel officially retired at the end of 2018. His son, Guillaume, has taken over. He led me through an extensive barrel tasting in the domaine's small cellars located near the Mairie and bridge to Tournon. Parking is never easy here, but it's worth the walk if you can't find a spot, as the wines from 2017 and 2018 are stunning, fitting testaments to Marc's final vintages. According to Guillaume, they're two years that resemble each other, although he finds more freshness in 2018 and more tannin in 2017. Much of his time will be spent in the vineyards, where he said a big number of vines needed to be replaced. In the cellar, he's using a bit more sulfur to keep the wines fresher during their two years of elevage, and he's no longer going to bottle barrel by barrel, which should help improve the consistency of the wines in the market. At the risk of repeating myself, don't miss the 2017s and 2018s here — especially the [Les Rocoules](#) and Le Greal.*

**Technical sheet written by the domaine :**

**Grapes :** 100% marsanne from the lower part of Greffieux, which is located below Méal, and whose wines are renowned for their delicacy.

**Vinification and aging :** in oak barrels.

**Tasting :** bouquet of almond flowers, rich and subtle wine, with intense and prolonged flavor.

**Vines :** about fifteen years old.

**Cellaring :** 10 to 20 years.

**Food pairings :** fish.