Domaine Marc Sorrel Hermitage "Les Rocoules" dry white 2018

Product price:

€690.00

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
Cuvee: Les Rocoules
RVF: 97/100
Bettane + Desseauve: 19.5/20
Wine Advocate (Parker): 96-98/100
Cépage dominant: marsanne

Product short description:

96-98/100 Robert Parker's Wine Advocate

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Robert Parker's Wine Advocate (Joe Czerwinski, déc. 2019) : 96-98/100. *A blend of 90% Marsanne and 10% Roussanne, Sorrel's 2018 Hermitage Blanc Les Rocoules is a huge, honeyed, rich effort that should still be drinking well in 25 years. It's difficult to see the structure under all of the lush melon and pineapple fruit, but it's there, emerging on the finish to show incredible length and freshness. It's a true legend in the making. **Drink date 2020-2045.***

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.