

Domaine Marc Sorrel Hermitage "Les Rocoules" dry white 2018 (3 bottles)



Product price:

€705.00

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: 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

Product description:

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.