

Domaine Betton Crozes Hermitage "Circé" dry white 2024



Product price:

€198.00

Product features:

Area: NORTHERN RHONE

Winemaker: Christelle BETTON - Crozes-Hermitage

Vintage: 2024

Appellation: Crozes-Hermitage

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: marsanne

Product short description:

With its Hermitage (only one small barrel produced each year), Circé is the other great cuvée of Christelle Betton in 100% Marsanne white. It consists of 14 rows of vines planted at the bottom of the Hermitage hill, right next to the 14 rows of Hermitage from the winemaker, but those rows only have the AOP Crozes-Hermitage... Made in exactly the same way, the wines are superb and three times cheaper than an Hermitage :-)

Product description:

PRESENTATION OF DOMAINE CHRISTELLE BETTON
+ ALL OTHER WINES IN STOCK

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Technical sheet of the cuvée written by the domaine :

Grape variety : 100% Marsanne

This cuvée, sourced from a loess parcel on the terroir of l'Homme at the edge of the Hermitage appellation, will reveal all the complexity of Marsanne in its youth (acacia, dried fruits, white pepper, citrus). The wine from this lieu-dit enchants us with its complexity, length, and minerality.

Like Circé in mythology, this cuvée revives the heart, the senses, and the spirit.

Aged 50% in barrels and 50% in tanks.

Recommended aging potential: 2 to 7 years

Food and wine pairing: it knows how to accompany a meal from appetizer to dessert: sauced fish, scallops, goat cheeses.