

Domaine Marc Sorrel Hermitage dry white 2024



Product price:

€405.00

Product features:

Area: NORTHERN RHONE

Winemaker: Marc Sorrel

Vintage: 2024

Appellation: Hermitage

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 93/100

Cépage dominant: marsanne

Product short description:

93/100 Robert Parker's Wine Advocate. 100% Marsanne from one of the finest parcels on the Hermitage hill... do not open for a few years!

Product description:

PRESENTATION OF DOMAINE SORREL
+ ALL ITS OTHER WINES IN STOCK

Comments on this

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Robert Parker's Wine Advocate (Y. Castaing, May 2026): **93/100**. *Sourced from the village of Larnage on kaolin soils, the 2024 Crozes-Hermitage Blanc unfurls in the glass with aromas of white fruits, pear, herbs and ripe orchard fruits. Medium- to full-*

bodied, round and precise, layered and seamless, it is built around a tensile profile and supported by racy acidity, leading to a long, mouthwatering and ethereal finish with a saline touch. **DRINK 2026-2036**

Technical sheet written by the domaine:

Grape varieties: 100% Marsanne from the lower part of Les Greffieux, situated below Le Méal, whose wines are renowned for their delicacy.

Vinification and ageing: in oak barrels.

Tasting: a bouquet of almond blossom, a rich and subtle wine with an intense, lingering flavour.

Vines: around fifteen years old.

Cellaring: 10 to 20 years.

Pairings: fish.