

Domaine Marc Sorrel Hermitage "Les Rocoules" dry white 2024



Product price:

€720.00

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): 98+/100

Cépage dominant: marsanne

Product short description:

98+/100 Robert Parker's Wine Advocate. This rare, highly sought-after cuvée comes from one of the finest parcels on the hill of Hermitage.

Product description:

PRESENTATION OF THE DOMAINE SORREL
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

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Robert Parker's Wine Advocate (Y. Castaing, May 2026): **98+/100.** Sorrel's 2023 Hermitage was crafted from vines planted in the lieux-dits Les Bessards and Les

*Plantiers on granite soils. Vinified with 100% whole bunches and matured for 18 months, it was neither fined nor filtered. Despite being the most reductive wine in the cellar, it wafts from the glass with aromas of lilac, violet, pepper, dark berries and cassis mingled with licorice. Medium- to full-bodied, layered and concentrated, it's built around a seamless core of fruit supported by vibrant acidity. It has a tensile profile derived from whole clusters and is framed by velvety and fresh tannins, concluding with a long, ethereal finish. This is an exquisite wine that should age gracefully over the next two decades and beyond. **DRINK 2029-2048***

Technical sheet prepared by the domaine:

Cuvée from the lieu-dit "Les Rocoules", one of the most prestigious in the appellation.

Grape varieties: 95% Marsanne and 5% Roussanne; 50-year-old vines.

Fermentation: in barrels for eight to ten weeks, partial ageing on fine lees, no filtration.

Tasting: an opulent, richly textured nectar, both dry and silky, with remarkable purity of flavour. A dazzling finish of vineyard peach, vanilla and honey.