

2008 Henri Sorrel Hermitage les Rocoules

A Marsanne Dry White Table wine from Hermitage, Northern Rhone, Rhone, France

Review by Robert Parker
Wine Advocate # 193 (Feb 2011)

Rating: 90 Drink -

Cost: \$120-\$125

I was shocked to find that the 2008 Hermitage Les Rocoules Blanc was as good as the 2007. Made from a minuscule crop, it reveals honeyed almond, orange marmalade and waxy, fleshy citrus oil-like characteristics in its medium to full-bodied, surprisingly intense personality. It again demonstrates how much easier it was to make a top white wine in 2008 than an excellent red. Sorrel's holdings in Larnage in Crozes-Hermitage consist of equal parts Roussanne and Marsanne. In most vintages, Sorrel produces two cuvees of white Hermitage. The top white is Les Rocoules, which emerges from that well-know hillside site on the granite Hill of Hermitage. Importer: J. O. A. Imports, McLean, VA; www.jaowineimports.com