



Hermitage

2011

"Shiny pale golden colour with hints of golden highlights. A lively nose marked by aromas of flowers (honeysuckle) and lemon confit. To the palate, it yields notes of white pepper, marzipan and salted caramel, which is typical of Hermitage wines. A full-bodied yet mineral wine, with a slightly salty quality and great subtlety (Feb. 2014)."



Vintage

The early plant growth triggered by the mild winter and hot spring was halted during the month of July, which proved cool and wet. The high temperatures in August and September enabled the grapes to achieve a good level of ripeness. The harvest began on the 11th September in excellent conditions.

Grape varieties

100% Marsanne

Terroir

Plots selected within the Tain l'Hermitage sector on alluvial terraces covered with small pebbles and clayey, north/south facing soils between 150 and 200 m in altitude. The combination of these two terroirs produces structured wines with a very pleasant minerality.

Winemaking

Manual harvest. Skin maceration followed by pressing. After the alcoholic fermentation process in a vat, the malolactic fermentation process was completed in 275-litre oak Laurus barrels at controlled temperatures (16/18 °C). Elevage on fine lees over a period of 14 months with stirring of lees during the 1st month.

Production: 900 bottles

Bottled on: 28/03/2013

Food & wine pairings

Braised cheek of veal with morel mushrooms

Scallop parcels

Bass with lemon confit

Service

Serve at 10 - 12 °C - Ideal when opened 2 hours prior to serving

Optimum maturity: 2013-2018

AWARDS

92 pts Wine Spectator