



## Hermitage

2012

"Brilliant, dark blue-red colour. Bewitching nose of plum purée and vanilla flower with great finesse and elegance. On the palate extremely smooth almost creamy texture, already delicious now but will evolve gracefully over the next few years. (August 2014)"



### Vintage

Winter was cold and dry. The water shortage was solved thanks to spring rains. Vigilance was at its peak throughout the vineyard in April and May due to significant variations in temperature and rainfall. August was marked by intense heat. The end of August and September brought a drop in temperature caused by the Mistral and rain.

### Grape varieties

100% Syrah

### Terroir

Plots are selected on the Eastern sector of the Hermitage hills, on alluvial terraces of the Rhone river - 200m high.

### Winemaking

Manual harvest. After alcoholic fermentation in a vat, the wines underwent malolactic fermentation in 275-litre oak Laurus barrels. Elevage on fine lees over a period of 14 months (new barrels).  
Production: 1,414 bottles  
Bottled on: 19 June 2014

### Agreements & Services

Truffle omelette.  
Doe with cranberry sauce  
Serve at 14-16 °C - Ideal when opened 2 hours prior to serving  
Optimum maturity: 2014-2020

### AWARDS

**92 pts** Wine Advocate  
**16/20** Bettane & Desseauve