



Hermitage

2013

"Deep purple-red robe. An elegant, harmonious aroma of plum and blueberry. The palate is lively and fresh with flavours of black cherry and a delicate but long peppery finish. (Oct. 2015)."



Vintage

After a very cold winter and late spring, the flowering process ended in mid-June. Summer weather conditions were stable with plentiful subsoil water supplies, enabling the ripening process to be completed in the best of conditions. Manual harvest began exceptionally late on the 20th of September.

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

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 15 months (3 new barrels and 3 one-year old barrels).

Production: 1,510 bottles

Bottled on: 3rd June 2015

Food & wine pairings

Roasted pheasant with cranberry sauce.

Beef stew with juniper berries

Service

Serve at 14-16 °C - Ideal when opened 2 hours prior to serving

Optimum maturity: 2016-2026