



Hermitage

2014

"Medium-bodied, charming, nicely fruited effort that offers classic notes of cassis, black currants, peppery spice and dried herbs. It's already approachable and ready to go". Jeb Dunnuck for Robert Parker, Wine Advocate – 30th Dec 2016"



Vintage

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Followed a very sunny and windy month of August which accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity. Harvest began on September 10th, 2014.

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

The grapes are harvested manually. After alcoholic fermentation in a vat, the wines underwent malolactic fermentation in 275-litre oak Laurus barrels (new barrels and once used barrels). Elevage on fine lees over a period of 14 months.

Production: 1,635 bottles, 234 magnums, 18 jéroboams and 2 mathusalems

Bottled on 19th May 2016

Agreements & Services

Chevreuil grand veneur

Biche sautée with pepper and celery puree

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

Optimum maturity: 2016-2024

AWARDS

15,5/20 Bettane & Desseauve

91 pts Wine Spectator