



## Hermitage

2015

"Multifaceted aromas of violets, mocha, brown sugar and cinnamon turn into a dark, rich, savory blend of flavors on the palate. Full-bodied, tannic and long" Joe Czerwinski – 29th Dec 2017"



### Vintage

After a very warm summer period, welcome rains arrived mid-August, followed again by glorious sunny weather. A beneficial wind then helped to accelerate the ripening process. This allowed the grapes to be harvested under ideal conditions, with perfectly ripe healthy fruit. Thanks to this, 2015 is one of the greatest vintages of the last ten years.

Harvested between 11th and 24th September 2015.

### Grape varieties

100% Syrah

### Terroir

Plots are selected on the Eastern sector of the Hermitage hills, on alluvial terraces of the Rhone river – 200 meters 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 from Burgundy and Ile de France regions). Elevage on fine lees over a period of 14 months.

Production: 1,874 bottles, 191 magnums and 42 jeroboams

Bottled on 16th June 2017

### Agreements & Services

Leg of lamb and grisets mushrooms from the Mont Ventoux mountain – Truffle Risotto

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

Optimum maturity : 2018 – 2027

## AWARDS

\*\*\*\*(\*) John Livingstone Learmonth

17/20 Jancis Robinson

94 pts Wine Advocate

94 pts Wine Spectator