



Hermitage

2016

"Offers a big blast of honeyed orchard fruits, quince, acacia flowers, and white peach in a flamboyant, rich, layered style. This opulent, bombastic beauty has full-bodied richness, a layered, ripe, opulent texture, no sensation of weight or heaviness, and a great finish." Jeb Dunnuck – Dec. 2018"



Vintage

After a particularly mild winter, vines came up early to maturity. The hot summer in the Northern Rhone Valley kept the vines very healthy, and the mid-harvest rains favored a maturing without stress. If the volumes are lower than 2015, the 2016 Laurus Hermitage is a great vintage, with hints of honey and caramelized orange.

Grape varieties

100% Marsanne

Terroir

Eastern sector of the hill of Hermitage, on alluvial terraces at 200 meters in altitude.

Winemaking

Manual harvest from September 27th 2016. Fermentation is initiated in tank before the whole cuvée is placed in 275lt Laurus oak barrels, both new and 1-year old, to finish the alcoholic fermentation followed by the malo-lactic fermentation. The wine then age 15 months on fine lees.

Production: 855 bottles, 60 magnums and 10 jeroboams

Bottling date: April 27th, 2018

Agreements & Services

Cassiolette of Saint-Jacques

Coq au champagne

Serve at around 10° to 12°C. Recommend opening around 2 hrs prior to serving

Best Enjoyed between 2018 and 2033

AWARDS

94 Pts Wine Spectator

94 pts Jeb Dunnuck

94 Pts Wine Enthusiast

90 pts Wine Advocate