



## Hermitage

2018

"« Classic scorched earth, burning embers, cassis, and peppery notes emerge from the 2018 Hermitage Laurus. This medium to full-bodied beauty has a rounded, elegant texture, present yet ripe tannins, and a great finish. There are certainly plenty of tannins here, but the balance is spot on.» Jeb Dunnuck (11/19/2020)"



### Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth cycle. September ushered in an Indian Summer that proved to be ideal for quality with cool nights and warm, sunny days. The grapes were harvested over 8 weeks at optimal maturity and under perfect weather conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

### Grape varieties

Syrah

### Terroir

The grapes are sourced on the alluvial terraces in the eastern part of the Hermitage hill. The vines are located between 150 and 200 meters in altitude and benefit from a south / southwest orientation. They are lying on alluvial soils covered with small pebbles.

### Winemaking

Grapes are manually harvested in the early morning to preserve all the aromatic potential and the freshness. 100% destemmed and fermented at controlled temperatures of 22°-24°C max for 24 days. The wine is then placed in 275-liter Laurus barrels before the malolactic fermentation (malic acid into the softer lactic acid) and aged on the fine lees for 15 months before bottling. 1 250 bottles, 65 magnums, 24 jeroboams produced. Bottled on May 14, 2020  
Vegan Wine.

### Food & wine pairings

Beef stew with juniper berries  
Seven-hour cooked lamb with quince sauce

### Service

Serve at 13-15°C - Ideal when opened 2 hours prior to serving  
Aging potential : 10 to 15 years

### AWARDS

**91+** pts Jeb Dunnuck  
**16+/20** Jancis Robinson  
**15/20** Bettane & Desseauve