



Hermitage

2019

"« Veins of granite and charcoal lend mineral complexities to satiny black plum and cassis in this bright-fruited Syrah. Expressive of a ripe vintage, the ample, violet-scented Hermitage conveys a suppleness of texture and tannin that's seductive even young. Approach from 2023 to enjoy its youthful exuberance but the wine should soar through 2035. » Anna Lee C. Iijima, 01/03/2022"



Vintage

In the Northern Rhone Valley, the vintage is of exceptionally high quality, showing both richness and freshness. Following a rather warm start to the spring, temperatures dropped and remained below seasonal averages until the beginning of summer. The vines then faced high temperatures in July and August. Thankfully, rain arrived at the beginning of the harvest, ensuring both quantity and quality for all of our appellations.

Grape varieties

100% Syrah

Terroir

The grapes are sourced in the eastern part of the famous Hermitage hill. Vines are located on different areas:

- "la Pierrelle", terraces of alluvial soils covered with of small pebbles at 180/200m in altitude, south-west exposure,
- "les Murets", clay soil at 150m in altitude,
- "les Diognières", clay soil, on gentler slope,
- "la Beaume", sandy-stony brown soil, eastern exposure, between 120 and 180m in altitude.

Winemaking

Fully hand-picked between 19th and 23rd September 2019, in the very early morning to enhance aromas and preserve all the freshness. Grapes are fully destemmed and fermented at controlled temperature (22-24°C) during 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 14 months before bottling. Bottled on 9th June 2021: 937 bottles, 196 magnums produced. Vegan wine.

Agreements & Services

With a Capon stuffed with chestnuts and truffles or Ravioli with porcini mushrooms.

Serve at 13-15°C - Ideal when opened 2 hours prior to serving
Optimum maturity: 2023 - 2035

AWARDS

- 92 pts Jeb Dunnuck
- 92 pts Wine Advocate
- 93 pts Vinous
- 94 pts Wine Enthusiast

