



Hermitage

2016

"Blackcurrants, tapenade, earth and bouquet garni/bay leaf notes all emerge from the 2016 Hermitage Laurus Sélection Parcelleire, an undeniably sexy, rounded, even opulent Hermitage that has sweet tannin and impeccable balance." Jeb Dunnuck, January 2018."



Vintage

From winter to harvest, the climatic conditions were ideal for this 2016 vintage. The health of the grapes was excellent. Harvested in September between 14th and 20th, this vintage reveals a perfect balance. 2016 resonates again this year as a very qualitative vintage.

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 were harvested manually between September 14th and 20th. 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 18 months
Productions: 720 bottles, 142 magnums, 24 jeroboams.
Bottled on May 18th, 2018.

Agreements & Services

Duck magret with cranberry sauce

Suprême of Pheasant

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

Optimum maturity : 2019 – 2030

AWARDS

92 pts Wine Enthusiast

91-94 pts Jeb Dunnuck

91-93 pts Wine Advocate