



## Hermitage

2011

"Intense, dark red colour. The nose is characterized by aromas of red fruit, cherry and blackcurrant. To the palate it is a silky, balanced and well-structured wine. The finish is fresh-tasting, with notes of violet and spices (June 2014)."



### Vintage

After a mild autumn and contrasted winter, the first flowers appeared in mid-May in excellent conditions. July proved rather cool, whereas August and September were rather hot. Good level of ripeness.

### Grape varieties

100% Syrah

### Terroir

Vines selected in the Tain l'Hermitage sector, in an area known as "La Baume" in the heart of the Appellation's production site. Soils are alluvial terraces covered with small pebbles with a south-westerly / south-easterly aspect, and clayey soils with a northerly/southerly aspect. The combination of these two terroirs produces a fine balance between strength and fruitiness.

### Winemaking

Manual harvest. After alcoholic fermentation in a vat, the wines underwent malolactic fermentation in 275-litre oak Laurus barrels. Elevage on fine lees over a period of 13 months (new barrels).  
Production: 1,420 bottles  
Bottled on: 28/03/2013

### Agreements & Services

Milk-fed lamb casserole with baby vegetables  
Woodcock with cep mushrooms  
Haunch of venison with sauce grand veneur  
Serve at 14-16 °C - Ideal when opened 2 hours prior to serving

### AWARDS

**90 pts** Wine Spectator  
**15,5/20** Bettane & Desseauve