



## Hermitage

2014

"Medium-bodied, charming, nicely fruited effort that offers classic notes of cassis, black currants, peppery spice and dried herbs. It's already approachable and ready to go". Jeb Dunnuck for Robert Parker, Wine Advocate – 30th Dec 2016"



### Vintage

A healthy flowering and fruit set in the Spring was followed by particularly damp and rainy July. Followed a very sunny and windy month of August which accelerated the ripening process and resulted in healthy, fully mature grapes with lively acidity. Harvest began on September 10th, 2014.

### Grape varieties

100% Syrah

### Terroir

Plots are selected on the Eastern sector of the Hermitage hills, on alluvial terraces of the Rhone river - 200m high.

### Winemaking

The grapes are harvested manually. After alcoholic fermentation in a vat, the wines underwent malolactic fermentation in 275-litre oak Laurus barrels (new barrels and once used barrels). Elevage on fine lees over a period of 14 months.

Production: 1,635 bottles, 234 magnums, 18 jéroboams and 2 mathusalems

Bottled on 19th May 2016

### Agreements & Services

Chevreuil grand veneur

Biche sautée with pepper and celery puree

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

Optimum maturity: 2016-2024

### AWARDS

15,5/20 Bettane & Desseauve

91 pts Wine Spectator