



Hermitage

2020

"The first aromas reveal finesse and elegance, with blackcurrant and black cherry alongside lightly roasted notes. A touch of white pepper, typical of Syrah, adds a lovely freshness on the palate. The finish is long and complex. Tasted in August 2022."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

Grape varieties

100% Syrah

Terroir

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

- "la Pierrelle", terraces of alluvial soils covered with 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 from 11th September 2020, 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 16 months before bottling.

Bottled on 19th May 2022. 1,427 bottles produced.
Vegan wine

Agreements & Services

Chicken supreme with cream sauce, juicy roast veal, porcini risotto.

Serve at 13-15°C - Ideal when opened 2 hours prior to serving
Optimum maturity: 2024 - 2032

AWARDS

94 pts Jeb Dunnock 03/2024

94 pts Vinous 12/2022

16,5/20 Jancis Robinson 12/2021