



## Hermitage

2016

"Offers a big blast of honeyed orchard fruits, quince, acacia flowers, and white peach in a flamboyant, rich, layered style. This opulent, bombastic beauty has full-bodied richness, a layered, ripe, opulent texture, no sensation of weight or heaviness, and a great finish." Jeb Dunnuck – Dec. 2018"



### Vintage

After a particularly mild winter, vines came up early to maturity. The hot summer in the Northern Rhone Valley kept the vines very healthy, and the mid-harvest rains favored a maturing without stress. If the volumes are lower than 2015, the 2016 Laurus Hermitage is a great vintage, with hints of honey and caramelized orange.

### Grape varieties

100% Marsanne

### Terroir

Eastern sector of the hill of Hermitage, on alluvial terraces at 200 meters in altitude.

### Winemaking

Manual harvest from September 27th 2016. Fermentation is initiated in tank before the whole cuvée is placed in 275lt Laurus oak barrels, both new and 1-year old, to finish the alcoholic fermentation followed by the malo-lactic fermentation. The wine then age 15 months on fine lees.

Production: 855 bottles, 60 magnums and 10 jeroboams

Bottling date: April 27th, 2018

### Agreements & Services

Cassolette of Saint-Jacques

Coq au champagne

Serve at around 10° to 12°C. Recommend opening around 2 hrs prior to serving

Best Enjoyed between 2018 and 2033

### AWARDS

94 Pts Wine Spectator

94 pts Jeb Dunnuck

94 Pts Wine Enthusiast

90 pts Wine Advocate