

Grapes

100% Marsanne

Region/Appellation

AOP Hermitage

Alcohol by volume

14.00%

Residual Sugar

1.6 g/l

pH

3.42

Total Acidity

4.88 g/l

Drinking Window

2022 - 2035

Tasting Guide



Tasting note printed

28/12/2024

Hermitage De l'Oree 2020

6x75cl

Winemaker Notes

Very intense on the nose, with very ripe fruity lemon with floral overtones of acacia and hawthorn. It is well-rounded, full bodied and very complex on the palate with overtones of ripe fruits, spices and roasting.

Vineyard

The grapes producing "De l'Orée" come from "Les Murets" plot. This soil is made up with very old fluvioglacial alluvial deposits.

Winemaking

After pressing, the must is cold-settling for around 24 hours. About 50% is vinified in big wooden barrels (600 litres) with regular stirrings of the lees, the rest is in vats. Maturing on lees with regular stirrings for 6 months. Before bottling, the ageing in casks is checked by frequent tastings. The maturing lasts between 10 and 12 months.

Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this.

Budbreak was 10 days earlier than in previous vintages.

Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

Food match

Grilled and Roasted White Meats

Pairs well Crayfish & lobster risotto or poultry in spicy sauces

