

Grapes  
100% Syrah

Region/Appellation  
AOP Hermitage

Alcohol by volume  
14.5%

Residual Sugar  
1 g/l

pH  
3.77

Total Acidity  
5.34 g/l

Drinking Window  
2025 - 2030+

Tasting Guide  
A B C D E  
Light Medium Full

Tasting note printed  
04/04/2025

# Hermitage Monier de la Sizeranne 2018 6x75cl

## Winemaker Notes

Red fruits with a hint of liquorice are evident on the nose. The palate is round and elegant with flavours of blackcurrant, raspberry and spicy aromas when it is young.

## Vineyard

Our Hermitage “Monier de la Sizeranne” comes from a blending of different soils from West to East: • “les Bessards”: from a granitic origin, it constitutes the “soul” of a good Hermitage. • “le Méal”: old alluvial terraces, with a lot of gravels and shingles more or less calcareous. • “les Greffieux”: silty soil with shingles.

## Winemaking

Entirely destemmed, the grapes ferment in concrete tanks. From one to two daily treadings ensure a good extraction. Temperature varies between 30 and 33°C. 18 months ageing, 85% of which takes place in oak barrels, giving the wine its notes of oak. The remaining 15% is aged in concrete tanks to preserve minerality and freshness.

## Food match

Great with venison fillet in a red wine sauce

