

Grapes  
100% Syrah

Region/Appellation  
AOP Hermitage

Alcohol by volume  
14.50%

Residual Sugar  
less than 0.8 g/l

pH  
3.71

Total Acidity  
5.19 g/l

Drinking Window  
2024 - 2050+

Tasting Guide  
A B C D E  
Light Medium Full

Tasting note printed  
06/07/2024

# Hermitage L'Ermite Rouge

## 2018 6x75cl

### Winemaker Notes

Dark fruit with notes of spice and ink on the nose. The palate is very powerful yet shows silky tannins, with notes of smoke and pepper. A wonderful expression of the Syrah in this granite soil. Depending on the vintage, the wine can be kept for 30 to 60 years, and sometimes up to 75 years.

### Vineyard

Shallow, sandy, leached, brown soils, from Tournon granite, situated at the top of the Hermitage hill, near the chapel, in a locality known as l'Ermite.

### Winemaking

The 100% destalked grapes are vinified in concrete tanks. Maceration lasts 4 to 6 weeks in order to obtain silky, stable tannins that will give the wine very long aging potential. Temperatures above 30°C are desirable to favour texture (polymerization of tannins) over aromas. Only free run wine is used for this wine. 20% of the wine is aged in new barrels, 20% in barrels already used for 1 vintage, 30% in barrels of 2 vintages, and the balance in concrete vats.

### Vintage

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the marks of this vintage full of intensity and doubts, until the exceptionally hot September. It is a vintage where we had to react fast to relieve these hot waves, but that lead to prodigious wines with a great aging potential, with preserved acidity and silky tannins thanks to specific work in the cellar and on the tanks to maintain this balance.

### Food match

Grilled and Roasted Red Meats

Great with roasted meats or grilled vegetables.

