

TECHNICAL SHEET

Hermitage Rouge

Hermitage - 2022

Vineyard : city of Tain l'Hermitage
(lieu-dit les murets).
N 45.075349 & E 4.854684
Vineyard located on the hillside



Grape variety :
100% Syrah

Yield :
35 hl / ha

Terroir : permeable limestone, sand and gravel.

Viticulture : organic manure, protection
natural and reasoned.

Harvest : Hand harvested in boxes with selective
sorting.

Vinification : Traditional in temperature controlled stainless steel vats, de-stemming, daily pumping over and punching down, a final warm maceration, four-week fermentation with indigenous yeasts.

Ageing : 26 months in oak barrels with selection of
new and one years barrels.

Tasting : Deep garnet colour. Complex bouquet of ripe black fruit, violet, liquorice, sweet spices, graphite and delicate smoky notes. The palate is powerful and elegant, with noble tannins, remarkable freshness and a long, mineral finish.

Pairing : Hare royale, dry-aged beef, game and black truffle dishes.



Label :

Organic farming certified ECOCERT

Press : Jeb Dunnuck : 95

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