

#### Grapes

Region/Appellation  
AOP Hermitage

Alcohol by volume  
13.5%

#### Tasting Guide



Tasting note printed  
06/09/2025

# Ermitage De l'Orée 2021 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.

## Food match

Pairs well Crayfish & lobster risotto or poultry in spicy sauces

