

# Ermitage Le Pavillon 2021

## 6x75cl

### Grapes

Region/Appellation  
AOP Hermitage

Alcohol by volume  
13.5%

Residual Sugar  
1 g/l

pH  
3.75

Total Acidity  
5.28 g/l

Tasting note printed  
12/08/2025

### Winemaker Notes

The austere and powerful character of Le Bessard and its granite bedrock creates black, graphite notes, in contrast to the wine's backbone of superb elegance and very silky tannins

### Vineyard

This plot has an area of approximately 4 ha. It has given its name to this plot selection and has a particular geology. This soil is made up with sediments on a fine layer being on a granitic subsoil. Grapes are hand-harvested to the limit of over-maturity. Due to their age, these vines give low yields.

### Winemaking

Totally destemmed, the grapes ferment in concrete tanks. From one to two daily treadings ensure a good extraction. The temperature of fermentation does not exceed 32°C. Maceration lasts between 4 and 5 weeks, to obtain a polymerization of tannins. Only the free-run wine is used for this single vineyard. The wine is matured in oak casks (with a 30% average proportion of new ones) between 18 and 20 months. The clarification is natural.

### Food match

Great with beef and game in sauces and all cheeses

