

# Ermitage L'Ermite Rouge

## 2021 6x75cl

### Grapes

100% Syrah

### Region/Appellation

AOP Hermitage

### Alcohol by volume

13%

### Residual Sugar

1 g/l

### pH

3.68

### Total Acidity

5.55 g/l

### Tasting note printed

31/08/2025

### Winemaker Notes

Nose: dark fruit with notes of spice and ink. Palate: very powerful yet 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.

### Food match

Great with roasted meats or grilled vegetables.

