

# Ermitage Les Greffieux 2020

## 6x75cl

### Grapes

100% Syrah

### Region/Appellation

AOP Hermitage

### Alcohol by volume

14.5%

### Residual Sugar

1.1 g/l

### pH

3.79

### Total Acidity

4.96 g/l

### Drinking Window

2025 - 2040

### Tasting Guide

A B C **D** E  
Light Medium Full

### Tasting note printed

26/07/2025

## Winemaker Notes

Nose: small black fruits, ink and black pepper. Palate: powerful tannins, liquorice. According to the vintage, the wine can be kept from 30 to 60 years, indeed from 50 to 75 years.

## Vineyard

The wine comes from the Greffieux situated at the foot of the Hermitage hill. The soil is made up with glacial alluvial deposit terrace composed of shingles and clay.

## Winemaking

The harvest, totally destemmed, is vinified in cement vat. A long maceration allows a gentle tannin extraction. Only the free-run juice is used. The wine is aged in barrel: a third in new casks and the other part in casks having matured wine once or twice before. Ageing lasts between 14 and 18 months. The clarification is natural and the wine is unfinned.

## Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this.

Budbreak was 10 days earlier than in previous vintages.

Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

## Food match

Great with roasted meats or grilled vegetables.

