

Grapes

Region/Appellation
AOP Hermitage

Alcohol by volume
13%

Tasting Guide



Tasting note printed
27/01/2026

Ermitage Les Greffieux 2021

6x75cl

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 unfined.

Food match

Great with roasted meats or grilled vegetables.

