

Hermitage L'Ermite Rouge

2014 6x75cl

Grapes

Region/Appellation
AOP Hermitage

Alcohol by volume
14.00%

Drinking Window
2024 - 2044

Tasting Guide

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

Tasting note printed
16/05/2024

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

Grilled and Roasted Red Meats

Great with roasted meats or grilled vegetables.

