

Hermitage Monier de la Sizeranne 2019 6x75cl

Grapes

100% Syrah

Region/Appellation

AOP Hermitage

Alcohol by volume

14.5%

Residual Sugar

1 g/l

pH

3.86

Total Acidity

5.65 g/l

Drinking Window

2025 - 2034

Tasting Guide

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

Tasting note printed

01/06/2025

Winemaker Notes

Red fruits with a hint of liquorice are evident on the nose. The palate is round and elegant with flavours of blackcurrant, raspberry and spicy aromas when it is young.

Vineyard

Our Hermitage "Monier de la Sizeranne" comes from a blending of different soils from West to East: • "les Bessards": from a granitic origin, it constitutes the "soul" of a good Hermitage. • "le Méal": old alluvial terraces, with a lot of gravels and shingles more or less calcareous. • "les Greffieux": silty soil with shingles.

Winemaking

Entirely destemmed, the grapes ferment in concrete tanks. From one to two daily treadings ensure a good extraction. Temperature varies between 30 and 33°C. 18 months ageing, 85% of which takes place in oak barrels, giving the wine its notes of oak. The remaining 15% is aged in concrete tanks to preserve minerality and freshness.

Vintage

Whilst the hill enters its ?nal phase, adorning its golden shroud of vegetation and illuminating these early days of autumn, it is with some trepidation that we taste the year's produce after a series of climatic extremes. Fine, elegant reds with re?ned tannins somehow manage to dispel the season periods of excessive heat. Perfectly balanced whites sublimed by minerality, preserved from the worst of the solar effect by early picking. Nothing could have presaged such potential after a season marked by weather that has been so dif?cult to predict as it swung from one extreme to another. When all is said and done, perhaps the winemaker's art has done it all.

Food match

Great with venison fillet in a red wine sauce