

Grapes

100% Syrah

Region/Appellation

AOP Hermitage

Alcohol by volume

14.00%

Residual Sugar

0.25 g/l

pH

3.59

Total Acidity

3.58 g/l

Drinking Window

2024 - 2035

Tasting Guide

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

Tasting note printed

19/04/2024

Hermitage Monier de la Sizeranne 2015 6x75cl

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.

Food match

Grilled and Roasted Red Meats

Great with venison fillet in a red wine sauce

