



## Hermitage Red

Manually harvested with 50% destemmed grapes and 50% whole cluster then fermented for 3 weeks in temperature controlled vats. The aging period is 18 months in barrels of 600 liters (demi-muids), 1/3 of them are new oak.

Varietal	Syrah 100% Average age of 60 years
Soils	Granite, brown sand, sandy and coarse gravel. La Diognières: pebbles on the low terrace (lithosol)
Robe	Deep purple color
Nose	Very aromatic and complex nose. Wild black fruits with roasted notes
Palate	Fleshy palate, well structured, abundant and silky tannins. Very long final with a hint of liquorice
Serve	T° 16-18°C
Potential aging	10 years and much much more
Yields	38 hl/ha - 1,6 ha
Alcohol	13,5°

Pairs with duck, pigeon, lamb kidneys, and braised meats over a wood fire. Also deserved to wait a few years and be served with *foie gras* and/or truffles.