

HERMITAGE - 2019

Located on the land of Beaume and Péléat, my Hermitage vines, dutifully and lovingly tended, are over 40 years old and are rooted in a soil of loess. South-West facing, the plots enjoy abundant sunshine throughout the vegetative cycle, thus providing grapes with the raw material I require to bottle the much sought-after DNA of this mythical Hermitage hillside.



TASTING

After 100% destemming, vinification is as gentle as possible: gentle pressing is not performed, twice-daily pumping over is preferred, with vinification temperatures of under 28°C.

After de-vatting, wine is placed in new and one-year-old demi-muids. Malolactic fermentation takes place in these barrels, and wine is kept here for 12 months. After this maturing phase, the wine will then spend 6 months in a vat to decant naturally prior to bottling.

PAIRING

Colour: bright colour, purple with a violet hue.

Nose: discreet nose requiring aeration. Aromas develop with finesse and much complexity; blackberry jam, liquorice sticks, a hint of roasting and spice.

Palate: full and generous on the palate. Mid-palate reveals rich aromas of ripe fruit and a hint of smokiness. Tannins are dense, intense and with great finesse, giving the wine an imposing structure and long finish. A truly superb wine.

PAIRING

Magret de canard rôtie sur la peau, polenta crémeuse. Côte de Bœuf du Mezenc grillée, purée fin aux truffes. Fromage crémeux de Brillât Savarin ou de Chaource.

MATURING

Decant if to be drunk immediately. Will mature beautifully for 10 to 15 years.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.