



# Monier de la Sizeranne Hermitage Rouge

Vintage:  
**2016**

Tier:  
**Excellence**

Grapes:  
**100% Syrah**

Region/Appellation:  
**Rhône Valley  
AOP Hermitage**

Alcohol by Volume:  
**14.5%**

Drinking Window:  
**Now-2042**

Certifications:  
**Organic/Biodynamic**



Ratings:  
**WE: 94/100**

## The Wine

Moan-ee-AY de la Sez-er-an Air-MEE-taj Rooj

## Winemaker Notes

Red fruits with a hint of liquorice are evident on the nose. The palate is round and elegant with nuances 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 gravels and shingles that are 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

Venison fillet in red wine sauce. Beef roast and mature ripened cheeses.

