



Monier de la Sizeranne Hermitage Rouge

Vintage:
2017

Tier:
Excellence

Grapes:
100% Syrah

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

Alcohol by Volume:
14.5%

pH:
3.76

Acidity:
5.05 g/L

Drinking Window:
Now- 2037

Certifications:
Organic/Biodynamic



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.

