



L'Ermite Rouge AOP Hermitage

Vintage:
2008

Tier:
Fac & Spera

Grapes:
100% Syrah

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

Alcohol by Volume:
13.5%

Vegetarian:
Yes

Certifications:



Ratings:

**WA: 94/100
Vinous: 91/100**

Winemaker Notes

Displays a very deep, virtually opaque garnet hue. The nose reveals black fruits with spices and India ink overtones. On the palate: tannins are both powerful and velvety. Smoky and pepper overtones express wonderfully the Syrah variety on granitic soil.

Vineyard

Situated at the top of the Hermitage hill, around the chapel, in a place named the Ermite. The vines are 80 years old and are on granitic soils which are very poor.

Winemaking

The harvest which is 100% destemmed, is matured in concrete tanks. Fermentation lasts around 4 weeks, to obtain soft and stable tannins to keep the wine for a very long time. The temperature does not exceed 32°C to enable good quality extraction. To make this wine, only the free-run juice is used.

Free run juice is immediately transferred into new and one-year-old casks to be matured from 18 to 20 months.

Food match

Great with roasted meats wild game and a wide assortment of aged cheeses.

