



# L'Ermite Rouge AOP Hermitage

Vintage:  
**2012**

Tier:  
**Fac & Spera**

Grapes:  
**100% Syrah**

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

Alcohol by Volume:  
**14%**

Vegetarian:  
**Yes**

Certifications:



Ratings:

**WA: 100/100**  
**Vinous: 94+/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 selection of aged cheeses.

