

Vintage:
2011

Tier:
Fac & Spera

Grapes:
100% Syrah

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

Alcohol by Volume:
13.5%

Vegetarian:
Yes

Certifications:



Ratings:

WA: 98/100

Vinous: 93/100



Le Méal Rouge AOP Hermitage

Winemaker Notes

Very deep garnet red. The nose displays ripe fruits and smoky aromas. Powerful and velvety with tannins and blackberry jam on the palate.

Vineyard

The wine is only produced with grapes coming from the Méal hillside. This slope is composed of high terraces of shingles and clay. The vines are approximately 50 years old.

Winemaking

The grapes are hand-harvested at maturity. The harvest, totally destemmed, is vinified in a small cement vat. High temperature maceration enables a good extraction of grape potential, to obtain soft and stable tannins, compulsory to keep the wine for a very long time.

Only the free-run juice is used in this single vineyard. Wine is matured in new or one year old cask. Maturing lasts between 14 and 18 months. The clarification is natural.

Food Match

A perfect pairing with roasted meats or wild game or a wild selection of aged cheeses.

