



2018 Monier de la Sizeranne Hermitage Rouge

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

Rhône Valley/ AOP Hermitage

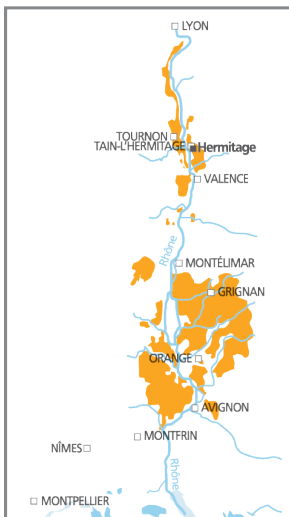
Grapes:

100% Syrah

Alcohol by Volume:

14.5%

Region:



pH:

3.76

Acidity:

5.05g/L

Serving Temperature:

17-18°C

Aging Potential:

10-15 years

Food Pairing

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

Winemaker Notes

Red fruits with a hint of licorice 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.

Harvest

Winter was unusually mild with balmy temperatures continuing into a dry spring, prompting an early budbreak. Vine growth slowed in May due to frost and hail, reducing yields. These cool temperatures were met with a sizzling heatwave in July followed by localized rains, offering replenishment and soil hydration. Early picking reduced the solar effect and despite these climatic extremes, the harvest of 2018 is considered an excellent vintage.

Winemaking

Hand harvesting at optimal maturity. 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.

Aging:

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.

