

# HERMITAGE - 2022

On the legendary Hermitage hillside, our vines are located in the Beaume and Péléal districts. These selections massales are over 50 years old and rooted in loess soil. South-facing on the hillside, the plots benefit from moderate but optimal sunshine in this increasingly hot climate. All the parameters of this terroir give us remarkable substance and finesse.



## VINIFICATION

At sunrise, the harvest begins. The grapes are then destemmed and the vinification process is natural, with no inputs. We use gentle pumping over throughout fermentation to promote smooth extraction. Vatting lasts 4 weeks.

The wines are then aged for 12 months in new demi-muids (600L), and for one year to enhance the finesse of the tannins. Finally, they rest for a further 6 months in vats before bottling.

## TASTING

**Colour:** This wine has an intense garnet-red color with a ruby sheen, accompanied by a body defined by slow, generous tears.

**Nose:** Intense and aromatic. An explosion of fresh black fruits such as blackberry, black cherry and blackcurrant, as well as spices such as black pepper and clove. A very pleasant, elegant nose.

**Palate:** Fresh on the palate, with a generous, full-bodied and complex mid-palate. The palate reveals fresh black fruits, spices and hints of graphite. Dense, well-integrated tannins. A structured, full-bodied, racy wine.

## PAIRING

This complex, concentrated and voluminous wine is perfect with:

- Lamb shoulder confit, creamy risotto and garlic jacket,
- Beef filet en croûte, mushroom duxelles and seared green asparagus,
- Pan-fried duck fillet, duchesse potatoes and glazed carrots.

## MATURING

This wine can be enjoyed now. Thanks to its freshness, depth and complexity, it can also be kept for at least 10 to 20 years.

Many thanks to Christophe SANTOS, professor of wine waiting at the Hermitage Hotel School, and to his students.