

The Hermitage appellation: Formerly called « Vins du Côteau de Saint-Christophe », this is during the 17th century that the name « Hermitage » appears, in memory of the knight Gaspard de Stérimberg who had chosen the top of this hill to retire from the world in 1224. During the reign of Louis XIV, the Hermitage was the favorite wine of the Russian Tsars.

Appellation created in 1937 | 70% red wines | 30% white wines | 136 hectares of vineyard | 5 156 hl/ year | Average yield 38 hl/hectare | 49 % of the production exported | Dry wines | 3 villages - Left bank



Grape varieties: Syrah 100%

Terroir: Blend of 4 exceptional parcels in Hermitage: Beaumes, Méal, Bessards and Hermite.

Type of soil: Limestone clay and silt soil. Sandy gravel.



Average age of vines: 30 years.

Winemaking method: Manual harvest and a careful grapes selection then regular punching. Control of alcoholic fermentation in closed stainless steel vat during 3 weeks.



Ageing: 36 months in oak barrels including 50% of new oak.

Yearly production: 35 000 bottles.

Tasting notes:

Eye: Deep ruby red with violet tinges.

Nose: Spices, red berries, blackcurrant, blackberry and delicate oak aromas.

Palate: A powerful and tannic wine. Aromas of blackcurrant buds and vanilla. Licorice and spicy finish.

Overall: A racy and seductive wine. A perfect wine for putting down.



Ageing potential: Up to 10/15 years.

Service temperature: 16°C to 18°C



Food pairings: Small game, red meat and cheese, duck.