

**Hermitage appellation:** Called « Vitis Vienna » by the Romans, then « 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 varietals:** Marsanne 90 %, Roussanne 10 %.



**Terroir:** Vines come from parcels acquired from Domaine Grippat and Domaine De Vallouit: “Les Murets” and “L’Hermite”. Plateau of loess and sandy clay silt, fluvio-glacial alluvium and pebbles.



**Average age of vines:** Between 50 and 90 years.

**Winemaking method:** Exclusively in new oak. 100 % malolactic fermentation.

**Ageing:** 30 months in new oak.

**Yearly production:** Produced on great vintages only.



**Tasting notes:**

**Visual:** Bright yellow.

**Nose:** White flowers, acacia honey, hawthorn blossom. Powerful and intense aromas.

**Palate:** Rich and full-bodied.

**Overall:** Balance between a delicate and expressive nose, and fleshy fruit on the palate.



**Drinking window:** Up to 15 years.

**Service temperature:** 10°C - 12°C.

**Food pairings:** Flavourful dishes, lobster thermidor, scallops, veal with mushrooms.