

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 varieties: Syrah 100%.

Terroir: Steep sloped vineyard. 4 parcels: Le 'Bessards', le 'Greffieux', Le 'Murets', and L' 'Hermité'. Soil of loess, granite, and clay sand silt.



Average age of vines: Between 50 and 90 years.

Winemaking method: Pumping over in thermo regulated stainless steel tanks. Alcoholic fermentation /4 weeks of maceration.



Ageing: 40 months in new oak.

Yearly production: Produced in great vintages only.



Tasting notes:

Visual: Deep red ruby colour with mauve tints.

Nose: Black fruits, leather, liquorice, eucalyptus, roasted notes and spices aromas. Very intense and aromatic.

Palate: Powerful attack with richness and an important tannic structure.

Overall: Structured and concentrated wine, with a great ageing potential.



Drinking window: Up to 20 years.

Service temperature: 16°C - 18°C.

Food pairings: Game, quail, red meat, lamb, cheeses... Flavourful dishes.