



PREFERENCE



Hermitage



Terroir

The vineyard of Hermitage is situated on the North-East of Tain l'Hermitage and benefits from an exposure to the South. This has for consequence a better period of sunshine hours and the guarantee to have a concentrated wine, rich in aromas. The vineyard is constituted of granitic soil, cailloutis (little stones) and loess (typical stones). The little stones keep the warmth of the day, whereas the loess enable the freshness and vivacity.



Vinification

The vinification is traditionally made with long vatting of 4 to 5 weeks and frequent pumping-overs for the concentration of the wine in terms of aromas, colour, structure and tannins.

Maturing

- A part in oak barrels, between 6 and 8 months, to give sucrosity and aromatic complexity
- A part in oak vats between 6 and 8 months to melt the tannins
- A part in tank

Then the blend of the 3 maturing is done before bottling.

Blending

This Hermitage is produced from just one vine variety : Syrah which gives it a rich aromatic pallet.

Tasting notes

Tasting reveals a prestigious wine with a deep red colour with violet reflects. The nose is strong and presents black fruits notes as well as grilled coffee and spices aromas with hints of blackcurrant. The ample mouth is both strong and fine and offers a good length.

Its silky tannins and its aromatic notes make this Hermitage our Preference.

Bottle 75cl	Case of 6 bottles		Palette Europe					
	Weight Kg	Dim (cm) Lxwxh	Nb of Bottles	Nb of Cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
Burgundy Domain	8.70	25.5x17.2x30.8	630	105	5	21	914	120x80x165