



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

FAMILLE DESMEURE

AOP Hermitage
Red



PRESENTATION

The Desmeure family represents a strong winegrowing heritage in the northern Rhône Valley through Domaine des Remizières, located in Mercuriol-Veaunes at the heart of Crozes-Hermitage. Over generations, they have developed a vineyard of around 38 hectares, spread across Crozes-Hermitage, Saint-Joseph and Hermitage.

Since 1973, the estate has vinified its own production, affirming its identity as an independent winegrower. Today led by Philippe Desmeure and his children Émilie and Christophe, the domaine continues a family-driven approach marked by precision and high standards.

The wines express a clear and authentic interpretation of the northern Rhône terroirs. They stand out for their structure, balance and fidelity to each appellation. Certified HVE, the domaine is also committed to an environmentally respectful approach to vineyard management.

LOCATION

The Hermitage Rouge 2024 from the Desmeure family comes from parcels located on the renowned Hermitage hill above Tain-l'Hermitage. The vines are planted on steep slopes with mainly south to south-west exposures, ideal for the ripening of Syrah. This landscape ensures optimal sunlight while maintaining good natural ventilation. Variations in altitude and exposure bring complexity and balance. This iconic setting produces wines of depth and structure.

TERROIR

The soils of Hermitage are composed of decomposed granite, alluvial deposits and clay depending on the area. This diversity gives the wine richness and strong identity. Granite brings finesse, tension and aromatic lift, while clay adds structure and power. This demanding terroir allows Syrah to fully express its complexity. It produces dense, elegant wines with strong ageing potential. The result reflects the nobility of this great Rhône appellation.

IN THE VINEYARD

The Desmeure family manages its vineyards with a strong focus on balance and grape quality. Work on the slopes requires precision and often manual intervention. Yields are controlled to enhance concentration and terroir expression. The practices follow an environmentally respectful approach, recognised in particular through HVE certification. This commitment ensures healthy, fully ripe grapes. It guarantees an authentic expression of Hermitage.

HARVEST

The grapes are harvested by hand, an essential practice on the steep slopes of Hermitage. Manual picking allows for careful grape selection and helps preserve the integrity of the berries from the vineyard onward. Each parcel can therefore be picked at the ideal moment, according to its level of ripeness. The 2024 vintage offers concentrated, balanced and expressive fruit. This key stage contributes directly to the wine's precision, depth and elegance.

WINEMAKING

Vinification is conducted to reveal the full power and complexity of Syrah. Extraction is carefully managed to maintain balance between structure and finesse. Cellar work focuses on preserving fruit purity while building depth.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING

Ageing generally lasts between 12 and 18 months, bringing complexity and harmony. It refines the tannins and structures the wine without masking its origin. The result is a wine that is both powerful and precise.

SERVING

14°C à 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Hermitage Rouge 2024 shows a deep colour and an intense nose of black fruits, blackberry and blackcurrant, with spicy and slightly smoky notes. With aeration, aromas of violet, pepper and liquorice emerge. On the palate, the wine is powerful, structured and concentrated. The tannins are firm yet elegant, supported by good freshness. The wine shows great depth and a long, persistent finish. It is a noble and age-worthy wine.

FOOD PAIRINGS

This wine calls for bold and refined gastronomy. It pairs perfectly with red meats, game and rich slow-cooked dishes. Its structure also allows it to match reduced sauces and spiced preparations. Three pairing ideas include roast rack of lamb, wild boar stew and beef fillet with pepper sauce. These dishes highlight the wine's depth, structure and elegance.