



Hermitage Les Miaux, Rouge, 2021

AOC Hermitage, Vallée du Rhône, France

Colour: deep ruby core.

Nose: aromas of black berries, spices and liquorice.

Palate: Fleshy and powerful wine with soft tannins, Aromas of very ripe small fruits.

Long lasting and persisting wine.

TERROIR

-clay and limestone subsoil with alluvial soils and pebbles on the surface.

-terraces of rounded pebbles.

WINEMAKING

Grapes are destemmed. Maceration in concrete vats (for a better thermic inertia) for about 4 weeks (depending on the vintage). Extraction made by pumping over and punching down.

AGEING

Ageing in oak barrels for about 12 to 14 months depending on the vintage (10% in new oak).

VARIETAL

Syrah 100%

13 % VOL.

