



Hermitage Red 2003

Vintage 2003

The component parts of the 2003 Hermitage all merited between 91 and 94 points. Primarily from Le Meal, Les Bessards, and Murets, with a small amount from Dionnieres, this inky/purple-colored 2003 represents a liqueur of black currants intermixed with notions of smoke, licorice, pepper, and spice. This viscous-textured red exhibits superb purity and enormous body.

(92-94) The Wine Advocate by Robert M. Parker Jr

Consumption



To keep

Soil type

Limestone, clay and silt soil. Sandy gravel.

Grape variety

100% Syrah

Average age of vines

40 years.

Winemaking

Temperature controlled alcoholic fermentation.

3 weeks maceration in vats.

Maturation

24 months in oak barrels.

Average yield

40 Hl / hectares.

Average annual production

88,000 bottles.

Tasting

* **Eye** : Deep ruby red with violet tinges.

* **Nose** : Spices, red berries and delicate oak aromas.

* **Palate** : A powerful and tannic wine. Aromas of blackcurrant buds and vanilla. A spicy finish with licorice.

* **Overall** : A racy and seductive wine. A perfect wine for putting down.

Serving temperature

16°C to 18°C.

Ageing potential

20 years.

Food and wine matching

Small game, red meat and cheese.

