

Hermitage Brunel de la Gardine



Red



90% Syrah, 10% Marsanne.



75 cl

AROMATIC &
FULL-BODIED

Terroir



The vines are located granitic soils.
Exposure: South-Eastern slopes
Altitude: 200-300 meters

Vinification



100% hand harvest with thorough sorting of the grapes.
The grapes are destemmed and crushed, then fermentation takes place in controlled-temperature stainless steel vats.
The wine ages 12 months in French oak barrels.

Tasting



Colour: Deep purple.
Nose: Concentrated, a real fruit explosion. Black fruit, spices and violet flower with a hint of ink and animal notes. Ageing will develop some sol, leather and black truffle notes.
Palate: Elegant, powerful and full-bodied, this wine has very silky tannins and is very well balanced.

To serve

Best served around 18°C.

Aging potential



A cellar wine. Can keep 20 years or even more.

Food Matching



This wine is the perfect match for lamb: Braised lamb shanks with crushed herb, Moroccan lamb with apricots, almonds & mint, Seven-hour lamb, barbecued lamb cutlets, etc.

