Banville
Wine Merchants

Domaine Marc Sorrel

Hermitage

This wine is produced mostly from vines located in the lieux-dits of Les Bessards, Les Greffieux, and Les Plantiers. Partial destemming of the grapes followed by fermentation in stainless steel. The wine was then used French oak barrels for 24 months.

Grape varieties : Syrah

Altitude : 50m-240m

Vineyard age : 35-year-old vines

Exposure : South

Soil : Granite, Clay, Gravel and Limestone

Alcohol : 13%

Tasting notes :
Aromas of wild berries, violets and black pepper. Firm tannins with a dense structure. Pair with hearty meat dishes - steak, prime rib and flavorful cheeses.

Organic

Press Notes

Robert Parker Wine Advocate

2023	95+ points
2022	95 points

Wine Spectator

2022	95 points

James Suckling

2023	99 points
2022	98 points

AG Vinous

2023, 2022	94 points