

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.

Press Notes

Decanter

2016 94 points

The Wine Advocate

2016 92-94 points

2015 93 points

AG Vinous

2015 93 points

