

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

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.

Banville
Wine Merchants



Organic www.banvillewine.com

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