

## Domaine Marc Sorrel

### *Hermitage Le Gréal*

This wine is produced from two different vineyards, each lending a unique quality to the wine. Le Meal = chalky soils with a high content of small glacial stones. Typified by a finely perfumed, almost floral, elegant nose, and moderate tannins.

Suppleness and roundness above all. 60-year-old vines. Les Greffieux = a long band of hill crossing the base of the hill below Meal, it is principally brown limestone, the top section mixed with sandy clays. This produces generous, quite supple, rich, fruity wines. 30-year-old vines. Vinification: No new oak. 18-24 months in barrels with no fining or filtration before bottling.

**Grape varieties** 90% Syrah and 10% Marsanne

**Altitude** 240m ASL

**Soil** Chalk, Limestone, Alluvial deposits and Sand

**Alcohol** 14%

#### Tasting notes

Rich in color with firm tannins, robust in structure with notes of cassia, boysenberry, and violets. Long-lasting, traditional, serious, with impressive length and potential for aging. Pair with strong dishes like roasted or grilled meats and flavorful cheeses.



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**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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