



Terroir

- **Vineyards:** these are spread over 3 communes in the Drôme: Tain-l'Hermitage, Crozes-Hermitage and Larnage on the right bank of the Rhône.
- **Soil types:** comprised of granitic gravel covered with a layer of micaschist and gniess, with areas of round alluvial stones (this diversity accounts for the named villages within the Appellation: Bessards, Greffieux, Méal, Rocoule, Beaumes etc).
- **Climate:** sheltered from the North winds, lthe majority of the slopes have a Southern exposure providing lots of sunshine.
- **Background:** legend recounts how the Knight of Sterimberg, weary of slaughter and fighting the Albigen-sians, repented and devoted himself to prayer and cultivating the vines that grew around a Hermitage that overlooked the village of Tain. The Hermitage was consecrated a Local Appellation in 1937.

Production

- **Area under cultivation*:** 135 hectares, annual production: 4836 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** Syrah for the red wines (15% Marsanne and Roussanne content is permitted), Roussanne and Marsanne for the white wines.
- **Pruning:** long pruning for the Syrah. The other varieties are pruned to two eyes more than "bou-rillon" (first small fertile bud).
- **Wine making:** natural alcohol content by volume, reds 10.5% minimum, 11% for the whites.

Tasting and drinking

- **Appearance:** the red has a deep, bright colour; the white is a limpid golden yellow.
- **Nose:** the red offers a bouquet of red fruits and wild flowers, maturing into stoned fruits and leather nuances. The white, heady with flowers, has overtones of vanilla and roasted almonds.
- **Palate:** the red can prove a little severe when young, but develops to offer a full-bodied roundness, with a persistent flavour of sugared fruits. The white is rich and generous, with long lasting aromatic persistence.
- **At the table:** it is advisable to serve the red at 16° to 18° with game or quality red meats. The white is sufficiently structured to harmonise with white meats or freshwater fish.
- **Laying down:** reds are slow to mature and need to be laid down for five, ten even twenty years to fully open up. Whites can be drunk young but will age almost as well as the reds! A few exceptional vintages: 1978, 1983, 1986.
- **News:** a geological pedological information map has been published showing the area covered by the Hermitage Appellation, and the various types of soil found there.
- **Famous patron:** Alexandre Dumas.



The words to express it

In 1834, Alexandre Dumas travelled to the South of France along with his friend Jadin, arriving one evening at Tain-l'Hermitage. "On entering the hotel, I took Jadin over to the window and invited him to raise his hat to the hill that towered over the town. This Jadin did, and when I told him that these were the slopes of the Hermitage, he took it upon himself to raise his hat a second time."

* Source: harvest statement 2006

