



« The treasures are born in the very heart of the most legendary of the illustrious plots of the Maison Guigal. These precious bottles are as coveted as they are rare and have benefited from extreme care at every stage of the process, from the vine to the cellars. They are the sole incarnation of the inspiration and inheritance of centuries of viticulture in an exceptional terroir ».

ERMITAGE « EX-VOTO » RED

L'Ermitage « Ex-Voto » is endowed with an impressive tannic structure. It is a concentrated, elegant wine. Produced only in exceptional vintages, it has great ageing potential.



TERROIR

Soil Type : Steep sloped vineyards. " Bessards " 30% of the area. Granite. 0.65 Ha " Greffieux " 30% of the area. Calloutis du würm. 0.65 Ha " Murands " 20% of the area. Alluvia fluvio-glaciaires and pebbles. 0.45 Ha " Hermite " 20% of the area loess plateau and clay sand silt. 0.45 Ha

Grape Variety : 100% syrah

Average age of vines : About 80 years

Average yield : 35 Hl / hectare.

WINEMAKING

Pumping over in thermo regulated stainless steel tanks. Alcoholic fermentation/ 4-week maceration.



AGEING

40 months in new oak.

TASTING

Eye : Deep dark ruby colour with mauve tints.

Nose : Black fruits, leather, liquorice, coffee flavour and oriental spices.

Palate : Powerful attack with richness and an important tannic structure. This wine expression fully the terroir through its finesse and the strength of its tannins.

Overall : Great ageing potential, structured and concentrated with a rare intensity of flavour and colour.

SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : 20 years.

Food and wine pairing : Venison, large game, red meat, mature cheeses.

