



*« Vintage after vintage, the Collection wines have become symbols which perfectly illustrate the family's ethos of supreme quality. Careful ageing, together with the meticulous attention paid every day by Marcel and Philippe Guigal to the selection and blending processes, bring to the fore the consistency and excellence of the great appellations of the Rhône Valley »*

## HERMITAGE RED

A structured, full-bodied wine with the elegant tannins characteristic of careful barrel ageing. A great wine which deserves patient bottle ageing.



### TERROIR

Soil Type : limestone clay and silt soil. Sandy gravel.

Grape Variety : 100% Syrah

Average age of vines : 30 years.

Average yield : 35 Hl / hectare.



### WINEMAKING

Temperature controlled alcoholic fermentation. 5 weeks maceration in vats.

### AGEING

36 months in oak barrels - 50% new oak.



### TASTING

Eye : Deep ruby red with violet tinges.

Nose : Spices, red berries and delicate oak aromas.

Palate : A powerful and tannic wine. Aromas of blackcurrant buds and vanilla. Licorice and spicy finish.

Overall : A racy and seductive wine. A perfect wine for putting down.



### SERVICE

Service temperature : 16°C to 18°C.

Ageing potential : 15 years

Food and wine pairing : Small game, red meat and cheese.