



DE LAS

Grands Vins de la Vallée du Rhône

RED HERMITAGE MARQUISE DE LA TOURETTE

Appellation

- The vineyard stretches over 3 communes in the Drôme “département” : Tain-l’Hermitage, Crozes-Hermitage and Larnage.
- The soils are a combination of granite with alluvial quaternary delta deposits, and, on the eastern side, Pliocene clay. This diversity explains the numerous different names given to vineyard plots within the appellation : Bessards, Greffieux, Méal, Roucoule, Beaumes, etc.
- The meso-climate provides shelter from the north winds, where the majority of the slopes is well exposed, facing south.
- The vineyards area adds up to 117 hectares/290 acres, with an annual production of 3,635 hectoliters/40,390 cases. Authorized maximum yield is 40 hectoliters/hectare (2,3 US tons/acre).
- Grape varieties : Syrah (an addition of up to 15% of Marsanne or Roussanne is allowed).

Characteristics

- This wine is a blend from 3 different terroirs : L’Ermite, le Sabot, and the famed plot, Les Bessards.
- The Delas vineyards here add up to 10 hectares/25 acres.
- Average production : 30,000 bottles (75 cl.) per year.
- Grape variety : 100% Syrah.

Wine making

All grapes of the cuvée “*Marquise de la Tourette*” are picked by hand, accor-



ding to appropriate ripening in each terroir. Fermentation takes place in traditional, open-topped concrete tanks, after 2 days pre-fermentary skin contact at cool temperatures. Maceration continues at controlled temperatures of 82°F and 86°F (28° to 30°C). Daily cap pushing down and pumping over are carried out for about 10 days, with a total maceration period up to 20 days. After devatting and pressing, malolactic fermentation is carried out in oak barrels.

Maturing

Maturation lasts for between 14 and 16 months in oak barrels which have already held wine for between 1 and 3 years. These are regularly topped up. 9% of the total barrels used for maturing are new.

Tasting notes

The colour shows brilliant, deep red hues. The nose is powerful and complex, expressing blackberries, smoke, spices, leather and black olives.

On the palate, the wine is firm but silky, with a tightly-knit tannic structure that is the hallmark of wines that have a great future.

Food and Wine affinities

Red meats, rare or medium cooked – games, marinated meats spicy stews. It is recommended to have the bottle opened for 1 to 3 hours before drinking.

MAISON FONDÉE EN 1835

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