

MAISONS MARQUES & DOMAINES



DE LAS



Delas Frères

Hermitage Ligne de Crête

Rhône, France
Vintage: 2018

Overview

This wine is made exclusively from the "Les Grandes Vignes" plot situated at the peak of the Hermitage hillside at around 325m altitude. This primarily south-facing plot forms an amphitheatre of semicircular vine terraces. In the very best years, production is limited to 1,800 to 2,000 bottles. This wine is made exclusively from the Syrah varietal.

Winemaking

Harvesting by hand using small 12kg crates which are then taken directly to the winery's ultramodern vinification facilities in Tain l'Hermitage. The grapes are stored in a cold chamber for 12 to 24 hours before being vatted. The stems are removed and the fruit is then elevated above the vinification vats and transferred into the truncated stainless steel vats using a gravity system. Temperatures are closely monitored and fermentation and maceration last for around three weeks. It is generally during the first stage of fermentation that a gentle extraction is carried out using a careful amount of pumping over and cap punching.

The wine is de-vatted before being racked and transferred to the barrels. Malolactic fermentation takes place in the barrel and is followed by 20 months of closely monitored aging. To ensure that the wine retains its character, finesse and subtlety, only wood with a fine and extra-fine grain is selected for the barrels. For the same reasons, the percentage of new oak is kept to no more than 30 or 40%.

Tasting Notes

The nose discloses aromas of spice and leather intertwined with deep berry aromas (blackberry, redcurrant) and heady floral notes, liquorice and incense. Its richness, complexity and elegance are by no means a contradiction. The finest granite soils of the Hermitage hillside are to thank for this wine's incredible minerality and finesse. The wine is rich and dense on entry to the palate, where it shows an elegant, broad and flavorsome character. The ripe, smooth and well-integrated tannins contribute to the wine's powerful yet harmonious structure. The palate reveals the same aromas as those found on the nose with nuances of blueberry, raspberry, violet and bitter chocolate. Ligne de Crête is characterized by its exceptional structure, harmony and balance.

Food Pairing

This remarkably smooth and elegant wine makes the perfect partner for a pigeon pie, beef tartare ravioli or a roast fillet of deviled duckling with cranberries. It also makes an excellent choice for woodcock, hare "à la Royale" or even a roast rack of lamb in a herb crust.

TECHNICAL INFORMATION

Varietals: 100% Syrah