

MAISONS MARQUES & DOMAINES



DE LAS



Delas Frères

Hermitage Domaine des Tourettes

Rhône, France

Vintage: 2019

W&S	96	WS	94	JD	94	VFTC	94	D	93
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Overview

Known as Domaine Marquise de la Tourette until 2008, Domaine des Tourettes is the first wine to be produced by Delas Frères exclusively from the 24 acres that are farmed on the famous hill that overlooks the town of Tain. This cuvée is a blend of wines from 6 acres of Les Grandes Vignes lieu-dit, located at the top of the hill, and 17 acres in the Les Bessards lieu-dit.

Domaine des Tourettes combines the influences of this exceptionally potent terroir, bringing together pure granite with splinters of decomposed rocks and the richer, deeper alluvial deposits.

Winemaking

The soils are a combination of granite with alluvial quaternary delta deposits, and Pliocene marl. This diversity explains the numerous names given to vineyard plots within the appellation: Bessards, Greffi eux, Méal, Roucoule, Beaumes, etc. The vineyards are south-facing and are protected from the north winds. The slopes are well exposed to the sun. The estate's vineyards are all harvested by hand when the grapes achieve optimal maturity. Vinification takes place in traditional, open-topped concrete tanks following two days of skin contact at cool temperatures. Maceration continues at controlled temperatures between 82°F and 86°F. Cap punching and pumping over take place daily for about 10 days. The total fermentation/maceration period is about 20 days. After devatting and pressing the skins, maturation is done in French oak barrels.

On each vintage, the notes of wood are the result of precise and variable proportion between new barrels and barrels which have already held one wine, and it is adapted according to each vintage tannic and tasting characteristics.

Tasting Notes

The wine has a brilliant, deep red hue. The nose is powerful and complex, expressing blackberries, spices and leather. On the palate the wine is firm but silky, with a tightly-knit tannic structure that is the hallmark of wines that have a good future.

Food Pairing

Pair this wine with rare or medium-cooked games, marinated meats and spicy stews. We recommend opening this bottle between one and three hours before drinking.

TECHNICAL INFORMATION

Varietals: 100% Syrah

Wine Alcohol: 15%