

MAISONS MARQUES & DOMAINES



Delas Frères

Hermitage Domaine des Tourettes Blanc

Rhône, France

Vintage: 2020

JD	100	JS	96	VFTC	93
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Overview

The Hermitage Domaine des Tourettes is the first wine to be produced by Delas Frères exclusively from the 8.5 hectares that are farmed on the famous hill that overlooks the town of Tain. This wine replaced the Marquise de la Tourette cuvée starting with the 2009 vintage.

The Hermitage appellation is one of the greatest in the northern Rhône Valley. About 320 acres of vines cover the region's steep slopes, which enjoy an excellent southern exposure. The sun warms the hill from dawn till dusk, and during the night the granitic soil radiates the day's heat. Devoted primarily to the Syrah grape, the region also produces white wines that are grown where the topsoil has more clay content.

This cuvée is a blend from three different terroirs: L'Ermite, le Sabot and La Tourette, with an average production of around 5,000 bottles per year.

Winemaking

The harvest is carried out by hand in two stages. The juice is pressed by separating the free-run wine and the press wine. After a light racking, the must is put into barrel (new barrels, or used previously for one or two vintages) in order for the alcoholic fermentation to take place. With the aim of preserving the wine's freshness on the finish, malolactic fermentation is sometimes carried out only partially.

The wines are fermented in barrel for 9 to 12 months, on their lees, with the lees regularly stirred up. Two months before bottling the wine is blended, after which it is stelled and racked into a tank so that the different elements have time to become balanced and harmonious before going into bottle.

Tasting Notes

Pale yellow with green tints. The hue is bright with good density. On the nose the wine shows floral notes, underpinned by candied citrus fruit fragrances. These are complimented by fine oaky notes, such as vanilla and toasted brioche. Its powerful character shows on the palate. Concentrated and opulent, with a perfectly balanced structure, this Hermitage has beautiful freshness and a good mineral character, giving it great aromatic length.

Food Pairing

This wine pairs well with cheese, white meats such as chicken with morilles mushrooms or quail with truffles, as well as fish such as grilled sea bass with citrus fruit.

TECHNICAL INFORMATION

Varietals: 95% Marsanne, 5% Roussanne

Aging: 9 to 12 months in barrel with regular stirring of the lees