DELAS

Grands Vins de la Vallée du Rhône

RED HERMITAGE
LES BESSARDS
SINGLE VINEYARD SELECTION

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 134 hectares/331 acres, with an annual production of 3,635 hectoliters. 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 cuvée is a vineyard plot selection.
• The grapes come exclusively from the oldest plot within the renowned area of *"Les Bessards"*, in the heart of the Hermitage hill.
• This wine is only produced during the very best years, the production is deliberately limited to 6,000 bottles (75 cl.) per year.
• Grape variety : 100% Syrah.

Wine making

Harvesting for *"Les Bessards"* is entirely manual, when the grapes show optimum ripeness. 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 to 90° F/28°C to 32°C. Daily cap punching and pumping over are carried out for about 10 days, with a total maceration period of 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.

Tasting notes

A brilliant, deep red hue with lots of depth. The nose show great class, with soft aromas of blackberries, violets, and black olives on a light smoky touch. Hermitage *"Les Bessards"* shows plenty of concentration in its fruit. This is a wine with a particularly dense tannic structure, and extremely good balance.

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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