

HERMITAGE 'LA MAISON BLEUE' 2018

HISTORY

Along the Petite Pierrelle street, not far from the stream of Torras and the road where the blackbirds sing, lies our pretty Maison Bleue. Leaning against the Hermitage Hill, one of the most beautiful vineyards in the world, this small stone house with blue shutters was once a real haven of peace for our winegrowers: a place to work, rest and share located in the heart of a legendary terroir. Today, this house of winegrowers has regained a new youth. Winegrowers and horses take shelter from time to time. Our Maison Bleue still serves as a shelter for our grapes to dry our straw wine when we produce it. This year, we will use its space to dry our plants for biodynamic preparations. A new life in the respect of traditions.



SOIL

Produced on the most easterly vineyards of the hill, where soils are deeper, less stony and slope flatter.

GRAPE VARIETY / AGE OF THE VINES

- 100% Syrah - 40 to 60 years.

AGEING CAPABILITY

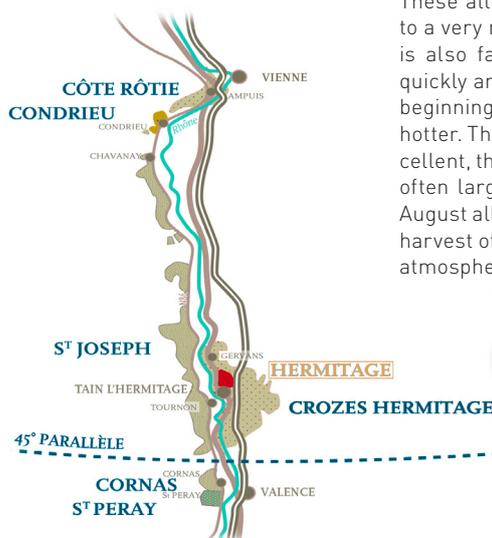
- From 10 to 25 years.

VINIFICATION / AGEING

Hand-picked, sorting on the plot, in small crates. The vatting period lasts around 4 weeks with gentle extractions. Aged in French oak barrels (20% new).

WEATHER CONDITIONS

The Autumn 2017 was exceptionally dry. Winter 2017-2018 is moderately watered and does not fully offset the water deficit. The winter season is very cool, temperatures return to normal at the beginning of April resulting in later budburst. The whole spring is regularly and very correctly watered. Temperatures remain, and sometimes are above normal. These alternating hot and rainy periods lead to a very rapid growth of the vine, but mildew is also favored. Phenology progresses very quickly and the season becomes early. At the beginning of July, temperatures are getting hotter. The sanitary state of the vineyard is excellent, the berries are juicy, well inflated, and often larger than last year. The few rains in August allowed to unlock the situation and the harvest of September took place in a summer atmosphere under particularly heavy heat.



TASTING

JEB DUNNUCK - (94-96) POINTS

The 2,000-case 2018 Hermitage Maison Bleue comes from the eastern side of the appellation and is a much more fleshy, opulent wine compared to the more mineral-laced La Chapelle. Jammy blackberry and cassis fruit, notes of ground herbs, graphite, and violets, full-bodied richness, beautiful concentration, and a great finish all make for a compelling Hermitage. It's going to benefit from 4-5 years of bottle age.

BIODYNAMIC AGRICULTURE

«The grape must be the fruit of nature and not of synthetic chemistry». It is with this conviction that Caroline has been leading her vineyard towards biodynamic agriculture for the past decade, including organic certification in 2016. An approach that involves a deep understanding of the nature of the vine and links it to its global environment, from the infinitely big to the infinitely small, as well as to the vital forces involved. Biodynamic preparations, link between all these elements, are used: Horn manure (500), horn silica (501) and plants harvested or grown in our permaculture garden. Our Hermitage and Crozes Hermitage vineyards are managed biodynamically since 2017.