

RED HERMITAGE LIGNE DE CRÊTE

Single Vineyard



DE LAS
Vignobles de la Vallée du Rhône

APPELLATION

RED HERMITAGE

VINEYARDS : The grapes used to make "Ligne de Crête" are grown in the highest-lying vines that Delas Frères owns and cares for on its own on the Hermitage hillside in the "Les Grandes Vignes" lieu-dit.

SOILS : Rock base of primary geological origins. This is where the layer of soil is at its thinnest and where the Syrah varietal is able to delve the furthest into the AOC's deep substrata.

CLIMATE : This parcel's altitude and moderately windy climate bring an element of coolness to the vines during hot summers.

SURFACE AREA UNDER PRODUCTION : 2ha31

GRAPE VARIETIES : 100% Syrah

CHARACTERISTICS

This wine is made exclusively from the "Les Grandes Vignes" plot situated at the peak of the Hermitage hillside at around 325 m 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.

WINE MAKING

Harvesting by hand using small 12 kg crates which are then taken directly to our 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 we carry out a gentle extraction using a careful amount of pumping over and cap punching.

MATURING

The wine is de-vatted before being racked and transferred to the barrels. The malolactic fermentation takes place in the barrel and is followed by 20 months of closely-monitored ageing. 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 flavoursome 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. The "Ligne de Crête" is characterised by its exceptional structure, harmony and balance.

FOOD AND WINE 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.

