



## HERMITAGE – MAISON BOUACHON

# « Roc de Monges » Rouge 2005

On the northern left bank of the Rhône, the Hermitage hillside to the north-east of Tain l'Hermitage is beautifully exposed to the midday sun. Grapes have been grown here since the 4<sup>th</sup> century BC, though the name of the appellation is attributed to the knight Gaspard de Sterimberg who decided to retreat from the world after crusading against the Albigensians in 1224. He built a hermitage, cleared the land and planted wines.

### Vineyard/Soil :

The vines are grown on dizzyingly steep stones. The gritty granite soils on the west side of the Tain hills are ideal for red wine. Plots which are harvested for « Roc de Monges » are followed up all over the year by our technicians and oenologist, respecting special schedule of conditions.

### Grape varieties :

The “Roc de Monges” is made of one varietal : 100% Syrah from the north of the Rhône Valley, where it is highly concentrated and brings powerful aromas.

### Wine making :

The processing consists in selection of parcels: Syrah (~ 30 à 50 ans) with best exposures, low yields. Grapes are harvested by hands and rigorously sorted out. Harvest on hermitage is a tricky operation due to the nature of the terrain (terraces). Long vatting (3-4 weeks) are done with frequent pumping over and daily control (analysis-tasting). Temperature is controlled in order to afford the optimum extraction of colour and aromas.

### Maturing :

We age 60% of this cuvee in French oak barrels (barrels of two wines) during 12 months. We also keep the wine in bottles during several months in our cellar, at good temperature and no light before selling.

**Vintage :** 2005 was a good year for growth with a warm pleasant spring and not too dry when the grapes were ripening. The difference in temperature between day and night (especially in the second fortnight of august) helped to make wines with stable colours and expressive aromas of fresh fruit. A wonderful vintage.

### Description :

**Colour :** deep garnet colour with violet tints

**Smell :** complex and developed bouquet with slight notes violet and also of humus and undergrowth

**Mouth :** A powerful lyrical wine with softened tannins and touches of toast. The attack is head-on with a degree of freshness ensuring balance and length.

**Ageing :** this is a keeping wine (Vin de garde) by excellence. It may be kept from 12 to 15 years and can also be drunk as a young wine.

**Recommended drinking temperature :** 16° C maximum. Let the wine breath in the decanter one hour before drinking.

