

## Domaine Marc Sorrel Hermitage "Le Greal" red 2018



€660.00

Area: NORTHERN RHONE  
Winemaker: Marc Sorrel  
Vintage: 2018  
Appellation: Hermitage  
Color: red  
Unit Price: + 50 €  
Size: 75cl  
organic or not: sustainable agriculture  
Cuvee: Le Gréal  
RVF: 96/100  
Bettane + Desseauve: 19.5/20  
Wine Advocate (Parker): 96-98/100  
Cépage dominant: syrah

96-98/100 **Robert Parker's Wine Advocate**

**Robert Parker's Wine Advocate** (Joe Czerwinski, déc. 2019) : 96-98/100. *The 2018 Hermitage Le Greal is a blend from Greffieux and Le Méal, hence the name. That aside, it's simply a stupendous wine, bursting with licorice, violets and cassis on the nose and backed by ample concentration and a rich, velvety mouthfeel. There's a faint steaminess evident (the fermentation is 100% whole clusters), but it just adds complexity to both the palette of aromas and flavors and the palate (in terms of textural interest). The finish is long, long, long. Yes, I wrote it three times in my notes. Drink date 2021-2040.*

*Marc Sorrel officially retired at the end of 2018. His son, Guillaume, has taken over. He led me through an extensive barrel tasting in the domaine's small cellars located near the Mairie and bridge to Tournon. Parking is never easy here, but it's worth the walk if you can't find a spot, as the wines from 2017 and 2018 are stunning, fitting testaments to Marc's final vintages. According to Guillaume, they're two years that resemble each other, although he finds more freshness in 2018 and more tannin in 2017. Much of his time will be spent in the vineyards, where he said a big number of vines needed to be replaced. In the cellar, he's using a bit more sulfur to keep the wines fresher during their two years of élevage, and he's no longer going to bottle barrel by barrel, which should help improve the consistency of the wines in the market. At the risk of repeating myself, don't miss the 2017s and 2018s here — especially the Les Rocoules and Le Greal.*