

copy of Domaine Marc Sorrel Hermitage red 2023



Product price:

€360.00

Product features:

Area: NORTHERN RHONE

Winemaker: Marc Sorrel

Vintage: 2024

Appellation: Hermitage

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah



DOMAINE MARC SORREL

PROFESSEUR VITICULTEUR
HERMITAGE
CROQUIS - HERMITAGE

Product short description:

96/100 RVF. Vinified "the old-fashioned way," using whole-cluster fermentation, "as usual and always"! For lovers of great classics, by definition patient. Ideally forgotten in the cellar for a few years.

Product description:

PRESENTATION OF DOMAINE SORREL
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Marc Sorrel Hermitage rouge 2023

RVF Guide to the Best Wines of France 2026 (August 2025): 96/100. *As for the hermitages, it is also*

difficult to achieve more perfection.

Robert Parker's Wine Advocate (Y. Castaing, mai 2026): 95+100. *Sorrel's 2023 Hermitage was crafted from vines planted in the lieux-dits Les Bessards and Les Plantiers on granite soils. Vinified with 100% whole bunches and matured for 18 months, it was neither fined nor filtered. Despite being the most reductive wine in the cellar, it wafts from the glass with aromas of lilac, violet, pepper, dark berries and cassis mingled with licorice. Medium- to full-bodied, layered and concentrated, it's built around a seamless core of fruit supported by vibrant acidity. It has a tensile profile derived from whole clusters and is framed by velvety and fresh tannins, concluding with a long, ethereal finish. This is an exquisite wine that should age gracefully over the next two decades and beyond. DRINK 2029-2048*

Technical sheet written by the domaine:

Grapes: syrah, 30-year-old vines in the mas des Plantiers, located below the Greffieux.

Vinification: traditional method with whole grapes, aged in barrels for 18 to 22 months.

Tasting: garnet color, nose of wallflower and wild blackberries, a juicy and delicate wine, with majestic balance.

Aging potential: 10 to 20 years.

Food pairings: red meats ...