

2012 M Sorrel Hermitage le Greal

A Syrah Dry Red Table wine from France, Hermitage, Northern Rhone, Rhone, France

Review by Jeb Dunnuck eRobertParker.com # 216 (Dec 2014) Rating: 94 Drink 2019 - 2032 Cost:

Coming mostly from the limestone soils of the Meal lieu-dit, the 2012 Hermitage le Greal is fermented with 100% whole clusters and aged mostly in older barrels. It's a classic, old-school Hermitage that gives up lots of smoked herbs, meat juice, gravel, pepper and assorted dark fruits. Full-bodied, fleshy and beautifully ripe, with no shortage of texture, it has solid underlying structure and will have upwards of two decades of longevity. Located in tiny cellar in downtown Tain l'Hermitage, Marc Sorrel makes classic, old-school red and whites that are almost overflowing with character.