



2007 M Sorrel Hermitage le Greal

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

Review by Robert Parker
Wine Advocate # 193 (Feb 2011)
Rating: 89+
Drink -
Cost: \$135-\$150

To reiterate, Domaine Sorrel's flagship offering, the Hermitage Le Greal is a blend of fruit from the famed lieux-dits of Meal (90%) and Les Greffieux (10%). Fifty percent stems were utilized in the 2007 Hermitage Le Greal, which exhibits dense black currant fruit notes intermixed with notions of licorice, tapenade, earth, spice box and charcuterie. Medium to full-bodied with moderate, well-integrated tannins, it can be drunk now or cellared for 10-15 years. Sorrel's holdings in Larnage in Crozes-Hermitage consist of equal parts Roussanne and Marsanne. In most vintages, Sorrel produces two cuvees of white Hermitage. The top white is Les Rocoules, which emerges from that well-know hillside site on the granite Hill of Hermitage. Importer: J. O. A. Imports, McLean, VA; www.jaowineimports.com

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

Review by Robert Parker
Wine Advocate # 182 (Apr 2009)
Rating: (90-92)
Drink 2009 - 2021
Cost:

An outstanding offering, the 2007 Hermitage Le Greal boasts a deep ruby/purple color as well as sweet aromas of black olives, roasted herbs, smoked meats, and black currants. Medium to full-bodied and fruity, it should evolve quickly over the next 10-12 years. (Not yet released) This is one of the most traditionally run domaines of the northern Rhone. For a number of years, Sorrel has been adding a white and red Crozes-Hermitage to his small portfolio. Importer: J.A.O. Imports, McLean, VA; www.jaowineimports.com
