

TECHNICAL NOTES

CAVE DE TAIN 2014 "GRAND CLASSIQUE" HERMITAGE ROUGE

The Cave de Tain is a benchmark producer and a Northern Rhône Valley powerhouse, with more than 50 acres owned in the landmark Hermitage Appellation, a stunning, state-of-the-art winery, and a brilliant team of winegrowers.

VINEYARDS

Sustainably-grown (certified Group ICV). Nearly 2500 acres under vine, with more 2200 acres in appellation (AOP) vineyards (Hermitage, Crozes-Hermitage, Saint Joseph, Cornas, Saint Péray) and the balance in IPG Collines Rhodaniennes. Appellation vineyards include 71.6 acres in Hermitage (of which the Cave de Tain directly owns 54.3 acres).

APPELLATION

AOP Hermitage.

COMPOSITION

Pure Syrah.

VITICULTURE

Sourced from well-exposed vineyards on the Hermitage hillside. Granite and fluvio-glacial alluvial soils. Yields of just over 2 tons/acre.

VINIFICATION

Fully-destemmed. Long maceration in tank (3 weeks to 1 month). Completes malolactic conversion and 18 months elevage in French oak barrels (50% new).

ALCOHOL

13%

TASTING NOTES

Ripe blackberry and cassis aromas on the nose, with complex pepper, spice, cocoa, tobacco, and black olive notes. Well-structured, with fine-grained tannins and

layers of black fruit on the palate. A wine of impressive elegance and finesse, with a long, persistent finish.

SERVE WITH

Excellent with wide range flavorful red meats (duck, lamb, more) and rich cheeses.

ACCOLADES

93 pts – The Wine Spectator, 8/31/17 (2014).



UPC bottle 097871015035 **GTIN-14 case** 20097871015039