



DOMAINE JMB SORREL

Hermitage Blanc 'Le Vignon'

The Sorrel family first set root in Hermitage in 1893, when estate founder Félix Alexandre Sorrel purchased land in 'Les Bessards.' Today, the family's third generation of winemakers—indeed, three Sorrel brothers (Jacques, Jean-Michel and Bruno, or JMB)—tend the family's modest six acres of land, crafting but a handful of bottles each vintage. Plowing by horse, picking by hand, aging in older barrels; here the traditions of Hermitage are as alive and treasured as they were centuries ago. The brothers' Hermitage wines are stately yet supple, utterly refined in aroma and texture and crucially, wonderfully long-lived.

WINERY: Domaine JMB Sorrel

WINEMAKER: Jean-Michel Sorrel, with brothers Jacques and Bruno

ESTABLISHED: 1893

REGION: FRANCE • Rhône Valley • Tain L'Hermitage

APPELLATION: Hermitage AOC

BLEND: 100% Marsanne

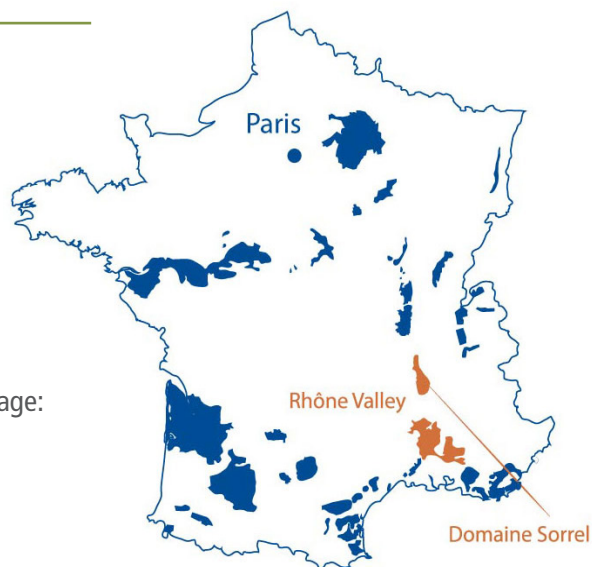
VINEYARDS: A selection of fruit from two separate parcels in Hermitage: 'Les Plantiers' (also known as 'Le Vignon'), sandy and stony; and 'Les Greffieux,' with glacial stones and clay.

AGE OF VINES: 90 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in older French oak barrels (four- to five-year old barrels). Aged in same barrels for 10 months. Lightly filtered.

TASTING IMPRESSIONS: Aromas of apricots and peach, white flowers, some roasted nuts and incense, beeswax. Medium-bodied, round yet structured, with good length and a rich, savory finish.

PAIRING SUGGESTIONS: Smoked fish; mushrooms in cream; rich, fresh seafood or river fish; aged, soft French cheese



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