

Wine Spectator praises
Domaine des Martinelles
Hermitage Rouge 2005 and Crozes-Hermitage Rouge 2006

July 31, 2008 Issue
pp 112-113

93 **Domaine des Martinelles Hermitage 2005**
\$60 Displays gorgeous aromas of freshly shaved vanilla bean, roasted coffee and well-aged tobacco, with supple currant, fig paste and black cherry fruit. The long finish really lets the minerality shine, with plenty in reserve for cellaring. Best from 2009 through 2020. 290 cases made.—*J.M.*

90 **Domaine des Martinelles Crozes-Hermitage 2006** **\$23** A touch of reduction blows off quickly in the glass, revealing ripe black cherry and currant fruit laced with coffee, hot stone and mineral notes. The grippy finish shows a touch of old school character. This is one for the cellar. Best from 2009 through 2013. 1,115 cases made.—*J.M.*