


M. CHAPOUTIER

Monier de la Sizeranne Hermitage

www.chapoutier.com



VARIETALS	100% Syrah
VINTAGE	2017
REGION	Hermitage, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Deep garnet red, with purplish nuances.
NOSE	Aromas of red fruit, such as raspberry, and blackcurrant, with notes of liquorice.
PALATE	Good attack on the palate, round, elegant concentrated with supple tannins. The final is on blackcurrant, raspberry and spicy pepper aromas.
AGEING	18 months ageing, 85% of which takes place in oak barrels, giving the wine its notes of oak. The remaining 15% is aged in concrete tanks to preserve minerality and freshness.
PAIRING	Venison fillet in a red wine sauce, roast beef and French cheeses.
READINESS FOR DRINKING	Drink now or for the next 10 to 15 years.
RATINGS	96pts JEB DUNNUCK 94pts Wine Spectator 94pts <i>Robert Parker</i> WINE ADVOCATE 92pts JAMES SUCKLING.COM 17.5/20 <i>Jancis Robinson.com</i> 4.3 
ORDER CODE	FR409

Certified biodynamic and organic wine and controlled by Ecocert.

