

M. CHAPOUTIER

Le Pavillon Ermitage

www.chapoutier.com



VARIETALS	100% Syrah
VINTAGE	2011
REGION	Ermitage, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Intense, deep red with purplish reflections.
NOSE	Rich in nuances on the nose, a fruity part dominates the bouquet, with raspberry and blackberry followed by smoky, balsamic and ferrous notes.
PALATE	Complex and powerful attack, velvety and balanced, long finish with notes of liquorice, tobacco and cocoa.
AGEING	In oak barrels, with an average of 30% new barrels, for 18 to 20 months. Clarification is natural.
PAIRING	The ideal partner for red meats (rib of beef), game (hare stew, wild boar, venison) and mature goat cheeses.
READINESS FOR DRINKING	Depending on the vintage, the wine can be kept for 30 to 60 years, even 50 to 75 years.
RATINGS	100pts <i>Robert Parker</i> WINE ADVOCATE 96pts <i>JM™</i> 96pts Wine Spectator 4.6 VIVINO
ORDER CODE	FR0495

Certified biodynamic and organic wine and controlled by Ecocert.

