



M. CHAPOUTIER

Bituit et Maximus Syrah

Collines Rhodaniennes IGP

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| VARIETALS | 100% Syrah |
| VINTAGE | 2017 |
| REGION | Collines Rhodaniennes, Rhône, France |
| TECHNICAL DATA | Alcohol 13% |
| APPEARANCE | Ruby, moderate cherry red color. |
| NOSE | Powerful, intense and fruity notes of morello cherry, crushed raspberry and blackcurrant. |
| PALATE | Clean on the entry, showing note of crunchy red fruit, elegant and fine grain tannin. A pleasurable wine with good freshness. |
| AGEING | 10 months in concrete tank. |
| PAIRING | Cold cut and cheese platter. |
| READINESS FOR DRINKING | Drink now or in the next 2-3 years. |

ORDER CODE

FR394