



M. CHAPOUTIER

Monier de la Sizeranne Hermitage

www.chapoutier.com



VARIETALS	100% Syrah
VINTAGE	2014
REGION	Hermitage, Rhône Valley, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Deep garnet red, with purplish lights.
NOSE	Aromas of red fruit, such as raspberry, and blackcurrant, with a hint of liquorice.
PALATE	Good attack on the palate, round and elegant wine with concentrated and gentle 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	93pts  92pts 
ORDER CODE	FR409

Certified biodynamic and organic wine and controlled by Ecocert.

