




M. CHAPOUTIER

Le Clos Saint-Joseph

www.chapoutier.com



VARIETALS	100% Syrah
VINTAGE	2015
REGION	Saint-Joseph, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Dark garnet and rich in purple reflections.
NOSE	Nice notes of black fruits, such as cherry and blackberries) and a nice minerality with graphite notes.
PALATE	Suave attack, rich and elegant. Very fine and silky tannins. Persistent finish and aromatic notes reminiscent of granite.
AGEING	Aged entirely in barrels for a period of approximately 20 months (25% new barrel).
PAIRING	The Clos is very fine with roasted meats, small game or duck breast with cranberries.
READINESS FOR DRINKING	Drink now and for the next 25-30 years.
RATINGS	96pts  94pts  17/20pts 
ORDER CODE	FR453

Certified biodynamic and organic wine and controlled by Ecocert.

