




# M. CHAPOUTIER

## Les Greffieux Ermitage

[www.chapoutier.com](http://www.chapoutier.com)



VARIETALS	100% Syrah
VINTAGE	2015
REGION	Ermitage, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Very deep garnet red.
NOSE	Intense nose of small black fruits, ink and black pepper.
PALATE	The palate develops with notes of blueberry mixed with black pepper and liquorice, very dense, well integrated tannins and a good length in the mouth.
AGEING	The wine is aged 100% in barrels, a third of new and the rest in barrels of 1-2 years old. Ageing lasts 14 to 18 months. Natural clarification and unfinned.
PAIRING	Beef, veal, game and aged cheeses.
READINESS FOR DRINKING	According to the vintage, the wine can be kept from 30 to 60 years, or even from 50 to 75 years.
RATINGS	98pts  96pts  16.5 
ORDER CODE	FR451

Certified biodynamic and organic wine and controlled by Ecocert.

