

M. CHAPOUTIER

Monier de la Sizeranne Hermitage

www.chapoutier.com



VARIETALS	100% Syrah
VINTAGE	2022
REGION	Hermitage, Rhône Valley, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	The color comes alive with a brilliant and deep garnet red.
NOSE	On the nose it intertwines a subtle bouquet in which red fruits – raspberry and blackcurrant – blend delicately with elegant notes of liquorice.
PALATE	Generous and velvety, it reveals an intense flavour profile characterised by notable concentration and a sophisticated finish with expressive notes of blackcurrant, raspberry and pepper.
AGEING	For 18 months in barriques (15% new) and small foudres.
PAIRING	It pairs ideally with grilled beef fillet served with pepper and roasted sweet potatoes.
READINESS FOR DRINKING	Drink now or for the next 10 to 15 years.
RATINGS	92pts <i>Robert Parker</i> WINE ADVOCATE 92pts Wine Spectator 16.5/20 <i>Jancis Robinson.com</i> 4.2 VIVINO
ORDER CODE	FR0409

Certified biodynamic and organic wine and controlled by Ecocert.

