

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

CROZES-HERMITAGE LES MEYSONNIERS



DETAILS OF PRODUCTION

The appellation was initially applied only to the village and surrounding area of Crozes-Hermitage, on account of the notoriety won by several parcels of vineyards selected as Hermitage A.O.C. (Controlled Appellation). It is now a well known wine. The soil is composed of high alluvial deposit terraces with a lot of shingles. The sites used for this Crozes-Hermitage are on slopes directed to the South slightly.

Crozes-Hermitage "Les Meysonniers" comes from the vines which are at least 25 years old. The grapes are hand-harvested at maturity and are vinified in a traditional way with pumping-over and treadings in concrete tanks.

The wine is mainly aged in concrete tanks for around 12 months.

TASTING NOTES

A very intense purplish red. The nose bursts with red fruits, blackcurrant and raspberry, followed by violet aromas. Ample and round in the mouth, finishing on flavours of stewed fruits and vanilla.

HOW TO SERVE

Pour alongside meats and poultry. Works particularly well with cooked pork meats and cheeses.

"The entry-level Crozes-Hermitage is the 2015 Crozes-Hermitage Les Meysonniers, and it should be readily accessible for readers as it's made in decent quantities. Offering a good introduction into the incredible quality of the vintage with its deep, inky color and notes of blackberries, garrigue, saddle leather and pepper, this beauty is full-bodied, rich and concentrated, and is going to drink nicely for at least 4-6 years. 90 points"

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CROZES-HERMITAGE, LES MEYSONNIERS 2015

www.chapoutier.com

VINTAGE
2015
STYLE
Red (Organic)
BLEND OF GRAPES
100% Syrah
WINEMAKER
Michel Chapoutier
ALCOHOL
13%

