

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.

*"Built from sterner stuff than the forward La Petite Ruche, the 2016 Crozes Hermitage les Meysonniers is medium to full-bodied. Mulberry and blackberry fruit is framed by firm tannins, while black olives take over on the savory finish. 90 points"*

**JOE CZERWINSKI, JEBDUNNUCK.COM, 29TH DECEMBER 2017**  
CROZES-HERMITAGE, LES MEYSONNIERS 2016

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

<b>VINTAGE</b>
2016
<b>STYLE</b>
Red (Organic)
<b>BLEND OF GRAPES</b>
100% Syrah
<b>WINEMAKER</b>
Michel Chapoutier
<b>ALCOHOL</b>
13%

