

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. "Les Meysonniers" comes from the vines which are at least 25 years old on soils of clay, pebbles and gravel. The alluvial terroir of Crozes-Hermitage was formed by terraces from the Rhône and Isère rivers.

The organically grown grapes are hand-harvested at maturity and vinified traditionally with punching down and pumping over taking place in concrete tanks. The wine receives around 12 months ageing, 85% of which takes place in concrete tanks to preserve the freshness and minerality of the fruit. The remaining 15% is aged in barrel which gives the wine consistency and power, along with aromatic complexity.

## 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.

### VINTAGE

2017

### STYLE

Red (Organic)

### BLEND OF GRAPES

100% Syrah

### WINEMAKER

Michel Chapoutier

### ALCOHOL

13%

