

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

HERMITAGE MONIER DE LA SIZERANNE



DETAILS OF PRODUCTION

Hermitage wines possess a rich historical past, Alexander Dumas as well as the Tsar Nicholas II are among the many connoisseurs of this particularly highly estimated wine.

Our Hermitage “Monier de la Sizeranne” comes from a blending of different soils from West to East. “les Bessards”, from a granitic origin, constitutes the “soul” of this Hermitage. “le Méal”, is comprised of old alluvial terraces, with a lot of gravel and “les Greffieux” holds silty soil with shingle. Frapes are hand harvesting at optimal maturity and are entirely destemmed, the grapes ferment in concrete tanks. From one to two daily treadings ensure a good extraction of colour and tannin. Temperature varies between 30 and 33°C. Ageing is performed in oak casks for between 12 and 14 months. This gives the wine lovely woody aromas and several rackings allow a slow and natural clarification.

TASTING NOTES

Deep garnet red, with purplish lights. Red fruit (raspberry, blackcurrant) and hints of liquorice play on the nose. Good attack on the palate, round and elegant wine with concentrated and gentle tannins. The finish showcases blackcurrant, raspberry and spicy (pepper) notes when young.

HOW TO SERVE

Serve with fillet of venison in red wine sauce, roasted beef or mature “Saint Félicien” cheese.

VINTAGE

2012

STYLE

Red (Biodynamic)

BLEND OF GRAPES

100% Syrah

WINEMAKER

Michel Chapoutier

ALCOHOL

13.5%

