

M. CHAPOUTIER

Les Greffieux Ermitage

www.chapoutier.com



VARIETALS	100% Syrah
VINTAGE	2013
REGION	Ermitage, Rhône Valley, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Crimson with vermilion tints.
NOSE	Graphite and pencil lead on the nose, with hints of sweet spices, mocha and floral hints of peony. Enticing aromas deep in the glass.
PALATE	Full and fresh on entry. Full-bodied, with discreet tannins. The finish is floral and spicy, with a wonderful aromatic complexity and a fine toasty character.
AGEING	The wine is aged in barrel, a third of which in new casks. Ageing lasts between 14-18 months. Natural clarification and unfinned.
PAIRING	Beef, veal, game and aged cheeses.
READINESS FOR DRINKING	According to the vintage, the wine can be kept from 30 to 60 years, or even from 50 to 75 years.
RATINGS	95pts Wine Spectator 94pts <i>Robert Parker</i> 94pts Antonio Galloni vinous 17/20 <i>Jancis Robinson.com</i> 4,4 VIVINO
ORDER CODE	FR451

Certified biodynamic and organic wine and controlled by Ecocert.



BIODYVIN

