

# MONIER DE LA SIZERANNE HERMITAGE 2010, M.CHAPOUTIER

104160QC-STK | 750MLX6 | 14.00 %

COLOR  
RED

VARIETY  
SYRAH/SHIRAZ

COUNTRY  
FRANCE

REGION  
VALLÉE DU RHÔNE

APPELLATION  
CROZES-HERMITAGE

VINTAGE  
2010

**\$129.00**



## YOUR NOTES

COLOR

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BOUQUET

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PALATE

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### TERROIR

**Blending of different soils from West to East:**

- “les Bessards”: from a granitic origin, it constitutes the “soul” of a good Hermitage.
- “le Me al”: old alluvial terraces, with a lot of gravels and shingles more or less calcareous.

**Colour:** deep garnet red, with purplish lights.

- **Nose:** red fruit (raspberry, blackcurrant), with a hint of liquorice
- **Mouth:** good attack, round and elegant wine with concentrated and gentle tannins. The final is on blackcurrant, raspberry and spicy (pepper) aromas when young.

### PRODUCER

**M. CHAPOUTIER**

### AGRICULTURE

**Sustainable Practices**

### VINIFICATION AND AGING

Entirely destemmed, the grapes ferment in concrete tanks. The ageing is performed in oak casks between 12 and 14 months. This gives to the wine woody aromas which are a component of the bouquet.