



M. CHAPOUTIER CROZES-ERMITAGE *LES VARONNIERS* 2012



Area: Rhone

Grapes: 100% Syrah

Alcohol Level: 13.00%

Available sizes: 750ml

Aging: Matured entirely in oak casks for 14–18 months.

TASTING NOTES

Vivid ruby. Highly aromatic cherry and red berry scents are complicated by licorice, Indian spices and cola. Deeply concentrated dark fruit flavors show a suave blend of sweet and tangy, with a mineral nuance adding lift. Gains weight and sweetness on the clinging finish, which features a cherry–cola quality and fine-grained tannins that come on late

FOOD PAIRING

Roasted red meat, lamb shank, venison, mature cheeses.

PRESS & AWARDS

Stephen Tanzer: 93 Points

Robert Parker: 92 Points

Wine Spectator: 92 Points

POINTS OF DISTINCTION

Sourced from 100% biodynamically farmed vineyards.