



## M. CHAPOUTIER ERMITAGE *LE MEAL* 2011

Area: Rhone  
Grapes: 100% Syrah  
Alcohol Level: 13.50%  
Available sizes: 750ml  
Aging: Aged in oak casks for 14–18 months

### TASTING NOTES

Vivid purple. Strong red fruit aromas are complicated by notes of Szechuan peppercorn, potpourri and smoky minerals. Powerful but elegant as well, offering palate-staining black raspberry, cola and violet pastille flavors and a strong mineral underpinning. Finishes with superb clarity, spiciness and length, leaving a smoky mineral note behind.

### FOOD PAIRING

Beef, lamb, game, all cheeses.

### PRESS & AWARDS

Robert Parker: 98 Points  
Wine Spectator: 95 Points  
Jancis Robinson: 95 Points  
Stephen Tanzer: 93 Points

### POINTS OF DISTINCTION

Sourced from the 100% biodynamically farmed vineyard "Le Meal", which is the warmest terroir in the Hermitage appellation. The vines date back to the 1940's.

