



M. Chapoutier

M. Chapoutier Crozes-Hermitage Sicamor is an elegant Syrah that showcases the diverse terroirs of the Hermitage region, combining depth, structure, and an exceptional aromatic profile.



Sicamor 2023

Northern Rhône, France

Region and Vineyards

Sicamor is crafted from a **blend of terroirs** across the Hermitage region in the Northern Rhône. The vineyards span the **western and eastern slopes of the Hermitage hill**, with soils that include **coarse-grained granite, puddingstone, and river alluvium terraces** from the Les Chassis area. These soils contribute to the wine's complexity and its blend of minerality and richness.

The Rhône Valley's **continental climate** provides warm summers and cooler nights, creating perfect conditions for Syrah to develop intense aromas and balanced acidity. The vineyards are managed biodynamically and organically, emphasizing sustainable viticulture and a deep respect for the natural environment.

Winemaking

The Syrah grapes for **Sicamor** are **hand-harvested** at optimal ripeness to ensure exceptional fruit quality. The grapes are **fully destemmed** before undergoing **traditional fermentation** in rough concrete tanks. The fermentation lasts **10 days**, and the wine then undergoes an extended maceration period of **4 to 5 weeks**, allowing for enhanced extraction of color, tannins, and aromas.

Post-fermentation, the wine is transferred to **demi-muids** (large barrels) that have been previously used for **4 to 5 fills**, preserving the subtlety of the fruit while imparting gentle complexity. It is aged for **12 months in these barrels**, followed by an additional **6 months in concrete tanks**, where the structure and balance are finely honed.

Tasting Notes

- **Color:** Deep black with vibrant crimson reflections.
- **Aroma:** Intense and concentrated, featuring notes of **black pepper, clove, and blackberry jelly**, with nuances of **graphite** and dark mineral tones.
- **Palate:** A broad and meaty attack, with **velvety tannins** and a seamless texture. The palate is both deep and refreshing, with flavors of **ripe black fruits, cedar, and olive tapenade**, finishing with a concentrated and long-lasting elegance.



Alcohol :13,00 %

Composition: 100% Syrah



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Did you know?

Sicamor represents M. Chapoutier's philosophy of creating wines that reflect the distinctiveness of each terroir. The name is a tribute to the strength and durability of the Syrah grape, likened to the majestic plane trees (sycamores) often found in Rhône landscapes.

Wine Pairing Ideas

- **Braised Beef with Black Pepper Sauce:** The spice and richness of the beef harmonize with the wine's peppery and fruity profile.
- **Lamb Tagine with Prunes and Almonds:** The wine's ripe fruit and subtle spiciness complement the sweet and savory notes of the tagine.
- **Wild Boar Sausage with Lentils:** The earthy and meaty flavors pair beautifully with the wine's structure and depth.
- **Aged Gruyère or Tomme de Savoie:** The wine's mineral and fruit notes balance the nutty and creamy qualities of these cheeses.



Robert Parker (RP) : 90 Points (2022)

Matured in a combination of 60% 228-liter barrels (15% of which are new), 20% large barrels and 20% in 1,200-liter foudres, the 2022 Crozes-Hermitage Sicamor reveals a bright, gourmand bouquet of dark cherries, lilacs and flowers mingled with gentle notes of iris. Moderately weighted and juicy on entry, it's round and supple with a peppery mid-palate and a firm, slightly oaky finish. Despite its introverted character, it is well-crafted, and there is no need to wait to enjoy it.

