



# 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 2022

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?

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**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

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- **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) : 92 Points (2021)

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*The slightly floral 2021 Crozes-Hermitage Sicamor also offers up notes of crushed stone, cherries and raspberries. Medium-bodied and lithe on the palate, this pretty effort is elegantly framed by fine-grained, silky tannins and a long, lingering finish. Drink it young.*



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