Crozes-Hermitage Les Meysonniers 2020



93 POINTS

Cameron Douglas MS | camdouglasms.com

December 2022 A striking and familiar bouquet of minerality, variety and concentration. Aromas and flavours of boysenberry and black currant, there's a five spice quality with anise and clove, red meats and button mushroom, some barrel spice qualities and moments of new wood bite. Lovely balance, weight and texture on the palate with a chalky fine tannins mouthfeel, back bone of acidity and fruit concentration reflecting the bouquet. Deliicous, new, fresh and well made. There's lots to like about this wine with or without food, but if you did want a food option I suggest a mild semi-hard cheese with fig wholewheat crackers and quince paste. Best drinking from 2023 through 2029+.

94 POINTS & 5 STARS

Sam Kim | wineorbit.co.nz

March 2023

Wonderfully fruited and fragrant, the bouquet shows blackcurrant, dried herb, cured meat and roasted nut characters with potpourri nuances. It's concentrated and richly expressed in the mouth delivering fleshy texture combined with chalky tannins, finishing superbly long and sturdy. At its best: now to 2030.

