



Grapes

100% Marsanne

Region/Appellation

AOP Hermitage

Alcohol by volume

14.00%

Residual Sugar

1.5 g/l

pH

3.44

Total Acidity

2.69 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

23/04/2024

Hermitage Chante-Alouette

2017 6x75cl

Winemaker Notes

This wine is complex but subtle, with aromas of quince, walnut, honey, ginger, acacia with a hint of linden-tree. On the palate it is very elegant with a good length.

Vineyard

The grapes from which this wine is produced comes from three different vineyards: Le Méal", characterized by a soil of very old fluvial-glacial alluvial deposits with a high pebble content. "Les Murets", whose soil is clay-gravel, the red clay give the wines a full, rich character. "Chante-Alouette", a high-lying terroir whose soil is a mixture of loess and very finely decomposed granite, it gives the wine freshness, salinity and acidity. The different plots are mainly located in the Ermite lieu-dit area, on high plateaus and plains with excellent exposure.

Winemaking

Grapes are hand-harvested at maturity. The musts are obtained after a long pressing and are lightly settled before fermentation. Part of the fermentation is carried out in stainless steel tanks and part in demi-muids. The lees are stirred up (bâtonnage) for the first 2-3 months adding texture to the wine. 40-30% takes place in stainless steel vats. The remaining 60-70% is aged in demimuids (600 litres) barrels, 10% of which are made of new wood and 90% of wood previously used for one to three wines.

Vintage

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. This was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

Food match

Grilled and Roasted White Meats

Perfect with fish, poultry in sauces, or cheeses such as goats cheese or blue cheese

