

Grapes  
Marsanne

Region/Appellation  
AOP Crozes-Hermitage

Alcohol by volume  
13%

Residual Sugar  
1 g/l

pH  
3.55

Total Acidity  
3.82 g/l

Tasting Guide



Tasting note printed  
02/01/2026

# Crozes-Hermitage Les Meysonniers Blanc 2020 6x75cl

## Winemaker Notes

'Les Meysonniers' white wine epitomizes the authentic character of Marsanne in Crozes-Hermitage. The nose is full of quince, peony and roasted almonds and the palate is fresh and supple.

## Vineyard

From gently sloping, south-facing hillsides, composed of Isère river sedimentary soils and large, round pebbles.

## Winemaking

The entire harvest is pressed directly, followed by cold settling for 48 hours. Fermentation takes place in 600 litre casks with natural yeasts. Ageing lasts for 7 to 8 months in tank. 100% of which takes place in stainless steel in order to preserve the aromatic quality.

## Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

## Food match

Perfect with a seafood platter.

