

Grapes
100% Marsanne

Region/Appellation
AOP Crozes-Hermitage

Alcohol by volume
12.5%

Residual Sugar
10 g/l

pH
3.57

Total Acidity
4.5 g/l

Drinking Window
2025 - 2030

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
01/09/2025

Crozes-Hermitage Les Meysonniers Blanc 2022 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 stainless steel tanks in order to preserve the aromatic quality.

Vintage

M. CHAPOUTIER had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Perfect with a seafood platter.

