



Grapes

100% Marsanne

Region/Appellation

AOP Hermitage

Alcohol by volume

13.5%

Residual Sugar

1.2 g/l

pH

3.53

Total Acidity

2.99 g/l

Tasting Guide



Tasting note printed

24/12/2025

Ermitage Le Méal Blanc 2022

6x75cl

Winemaker Notes

Nose: intense, very mineral, celery overtones, slight and well-integrated hint of wood. Palate: ample attack, well-rounded, fine exotic freshness, roasted almond.

Vineyard

The grapes producing "Le Méal" come from the Méal hillside. This is an old fluvioglacial alluvial deposit soil with shingles which contribute to the soil warming.

Winemaking

After pressing the entire grapes, the must is cold settling between 24 and 48 hours. About 50% of the volume is vinified in big new wooden barrels (600 litres), the others ferment in vats. Before bottling, the wine is aged in casks, with stirrings of the lees, and is checked by frequent tastings. This is organoleptic criteria which determine the length of the wooded period. In general, bottling happens from 10 to 12 months after harvesting.

Food match

Pairs well Crayfish & lobster risotto or poultry in spicy sauces

