

Grapes
100% Marsanne

Region/Appellation
AOP Hermitage

Alcohol by volume
13%

Residual Sugar
0.82 g/l

pH
3.34

Total Acidity
3.12 g/l

Tasting Guide



Tasting note printed
12/09/2025

Hermitage Chante-Alouette 2021 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

The 2021 harvest in the Northern Rhône was a challenging yet rewarding season, marked by a series of weather setbacks, including late frosts in April that affected certain regions like Ampuis and Condrieu, as well as a dry winter and spring. After a cold start, the vineyards revived with heavy rains in May, followed by sporadic storms and fungal pressures throughout the summer. Despite these hurdles, the vines eventually flourished, producing wines with distinct minerality and elegance. The Syrahs, especially from the top slopes of Hermitage and Cornas, showed a more classic Northern Rhône profile, with remarkable aromatic complexity, fresh acidity, and silky tannins. The whites, especially the Marsannes, displayed superb tension and finesse. The vintage was defined by the unique characteristics of each terroir, with the finest hillsides of the appellations producing wines of exceptional radiance, finesse, and complexity.

Food match

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

