



Grapes  
Marsanne

Region/Appellation  
AOP Crozes-Hermitage

Alcohol by volume  
13.50%

Residual Sugar  
less than 0.8 g/l

pH  
3.58

Total Acidity  
4.07 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
19/04/2024

# Crozes-Hermitage Les Meysonniers Blanc 2019 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

An impressive Rhône vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the Northern Rhône but some rain later in the season allowed for freshness to come through.

## Food match

Grilled and Roasted White Meats

Perfect with a seafood platter.

