



Chante-Alouette Hermitage Blanc

Vintage:
2017

Tier:
Excellence

Grapes:
100% Marsanne

Region/Appellation:
**Rhône Valley
AOP Hermitage**

Alcohol by Volume:
14%

Residual Sugar:
1.5 g/L

pH:
3.44

Total Acidity:
2.69 g/L

Vegetarian/Vegan:
Yes

Drinking Window:
Now - 2033

Certifications:
Organic/Biodynamic



Ratings:
WA: 94/100

The Wine

Shaunt-AL-oo-et AIR-Mee taj Blonk

Winemaker Notes

Complex yet subtle, with aromas of quince, walnut, honey, ginger, acacia with a hint of linden-tree. The palate it is very elegant with a fine and lengthy finish.

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, 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.

Food match

Lobster, fish or poultry in a cream sauce. Goat cheeses, blue cheeses, spicy dishes (excellent with green curry), or with mushroom or truffle-based dishes.

