



# Chante-Alouette Hermitage Blanc

Vintage:  
**2018**

Tier:  
**Excellence**

Grapes:  
**100% Marsanne**

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

Alcohol by Volume:  
**14%**

Residual Sugar:  
**1.9 g/L**

pH:  
**3.47**

Total Acidity:  
**4.3 g/L**

Vegetarian/Vegan:  
**Yes**

Drinking Window:  
**Now - 2033**

Certifications:  
**Organic/Biodynamic**



Ratings:  
**WS: 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 Ermitage 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.

