



# Le Méal Blanc AOP Hermitage

Vintage:  
**2009**

Tier:  
**Fac & Spera**

Grapes:  
**100% Marsanne**

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

Alcohol by Volume:  
**15%**

Vegetarian:  
**Yes**

Certifications:



Ratings:

**WA: 98 points**  
**WS: 94 points**

## Winemaker Notes

Brilliant straw in color, this wine is complex with aromas of vanilla, almonds, dried fruits, linden-tree and minerality. It is a very round and rich wine, elegantly balanced with a light bitterness on the finish. It has beautiful complexity and a lengthy finish.

## 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. The vines (more than 50 years old) give low production and guarantee high quality.

## Winemaking

The grapes are hand-harvested generally at very good maturity (the potential alcohol content is above 14% vol.). 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 liters), 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

Assorted meat and vegetarian terrines, crayfish, lobster, poultry in cream sauce, Goat's cheese, blue cheese Spicy dishes and green curry.

