



## 2021 Les Meysonniers Blanc

*Lay May-Sone-ee AY Blonk Crows Air-MEE-taj*

*Rhône Valley, AOP Crozes-Hermitage*

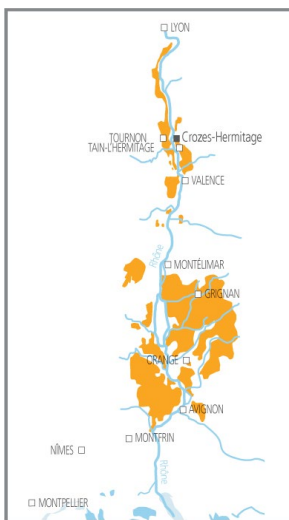
### Grapes:

100% Marsanne

### Alcohol by Volume:

12.5%

### Region:



### Aging:

The wine is aged 7-8 months in 100% stainless-steel tanks in order to preserve the aromatic quality.

### Aging

#### Potential:

3-5 years

### Winemaker Notes

Les Meysonniers white wine epitomizes the authentic character of Marsanne in Crozes-Hermitage. Pale yellow in color with green highlights. The nose is full of quince, peony, and roasted almonds. The palate is fresh and supple.

### Vineyard

Gently sloping south facing hillsides. The soil is comprised of Isère river sedimentary soils and large, round pebbles. 20-40 year old vines are used to produce Les Meysonniers Blanc.

### Harvest

By hand during dry, sunny weather.

### Winemaking

The entire harvest is pressed directly, followed by cold settling for 48 hours. Fermentation takes place in 600 liter casks with natural yeasts.

### Food Pairing

Enjoy with fish, shellfish, and salads. Perfect for picnics with mild creamy cheese and mature strong cheeses. Also pairs nicely with Asian inspired and spicy dishes. Ideal with a seafood platter.

