



2019 Chante-Alouette Hermitage Blanc

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

Rhône Valley, AOP Hermitage

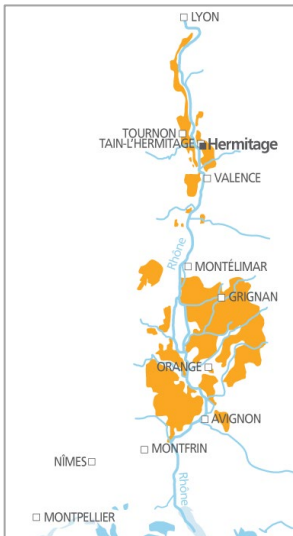
Grapes:

100% Marsanne

Alcohol by Volume:

14.0%

Region:



Serving

Temperature:

12-14°C

Aging Potential:

Now-2034

Food Pairing:

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.

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.

Harvest

Winter was unusually mild with balmy temperatures continuing into a dry spring, prompting an early budbreak. Vine growth slowed in May due to frost and hail, reducing yields. These cool temperatures were met with a sizzling heatwave in July followed by localized rains, offering replenishment and soil hydration. Early picking reduced the solar effect and despite these climatic extremes, the harvest of 2019 is considered an excellent vintage.

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.

Aging

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.

