



# 2020 Chante-Alouette Hermitage Blanc

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

*Rhône Valley, AOP Hermitage*

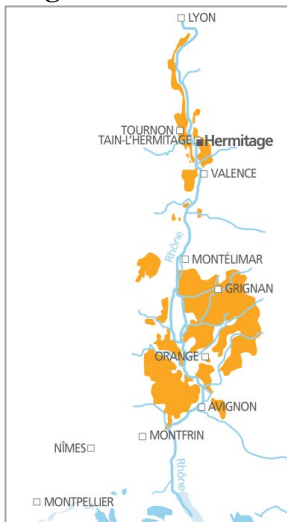
## Grapes:

100% Marsanne

## Alcohol by Volume:

14.0%

## Region:



## Serving Temperature:

12-14°C

## Aging Potential:

Now–2035

## Food Pairing:

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

## Certifications:

Organic/Biodynamic



## Winemaker Notes

Complex yet subtle, with aromas of quince, walnut, honey, ginger, acacia with a hint of linden-tree. The palate 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.

## Vintage

Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. The expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

## 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 demi-muids (600 liter) barrels, 10% of which are made of new wood and 90% of wood previously used for one to three wines.

