



2022 Les Meysonniers Blanc

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

Rhône Valley, AOP Crozes-Hermitage

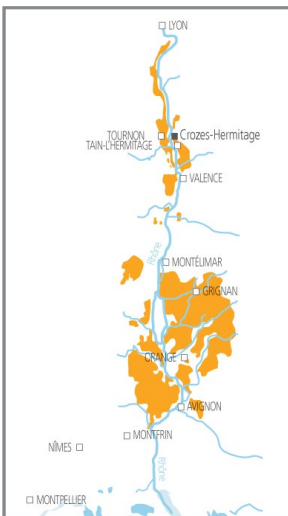
Grapes:

100% Marsanne

Alcohol by Volume:

12.5%

Region:



Serving Temperature:

8-9°C

Drinking Window:

3-5 years

Certifications:

Organic



Winemaker Notes

Les Meysonniers Blanc 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. Mature 20 to 40 year-old vines are used to produce Les Meysonniers Blanc.

Vintage

The 2022 growing season was about adapting to drought and heat. Winter was cold with temperatures regularly dropping below zero. Spring came in timidly, in slow motion. As a whole May was dry and hot, with the Northern Rhône Valley receiving 110mm of rain, about three times less than in recent vintages. The summer saw heatwaves and little rain. Despite all of the challenges, the Marsanne shows well-preserved acidity and bright aromas which will be this vintage's hallmark feature.

Winemaking

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

Aging:

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

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.

