

Grapes

100% Marsanne

Region/Appellation

AOP Hermitage

Alcohol by volume

14.00%

Residual Sugar

1.5 g/l

pH

3.44

Total Acidity

2.69 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

05/07/2024

# Hermitage Chante-Alouette

## 2017 6x75cl

### Winemaker Notes

This wine is complex but subtle, with aromas of quince, walnut, honey, ginger, acacia with a hint of linden-tree. On the palate it is very elegant with a good length.

### 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 area, on high plateaus and plains with excellent exposure.

### 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. 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.

### Vintage

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. This was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

### Food match

Grilled and Roasted White Meats

Perfect with fish, poultry in sauces, or cheeses such as goats cheese or blue cheese

