

# Ermitage Le Méal Blanc 2021

## 6x75cl

### Grapes

Region/Appellation  
AOP Hermitage

Alcohol by volume  
13.00%

### Tasting Guide



Tasting note printed  
12/03/2025

### Winemaker Notes

Nose: intense, very mineral, celery overtones, slight and well-integrated hint of wood. Palate: ample attack, well-rounded, fine exotic freshness, roasted almond.

### Vineyard

The grapes producing "Le Méal" come from the Méal hillside. This is an old fluvioglacial alluvial deposit soil with shingles which contribute to the soil warming.

### Winemaking

After pressing the entire grapes, the must is cold settling between 24 and 48 hours. About 50% of the volume is vinified in big new wooden barrels (600 litres), the others ferment in vats. Before bottling, the wine is aged in casks, with stirrings of the lees, and is checked by frequent tastings. This is organoleptic criteria which determine the length of the wooded period. In general, bottling happens from 10 to 12 months after harvesting.

### Vintage

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

### Food match

Grilled and Roasted White Meats

Pairs well Crayfish & lobster risotto or poultry in spicy sauces