

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# HERMITAGE CHANTE-ALOUETTE



## DETAILS OF PRODUCTION

The grapes producing this wine come from three different vineyards: “Le Méal” (an old fluvioglacial alluvial deposit soil with numerous shingles), “Les Murets” (granitic arena and alluvial deposits) and “Chante-Alouette” (loess soil with a fine layer of clay and limestone).

Grapes are hand-harvested at maturity. After pressing, the must is cold-settling for 48 hours. One third is vinified in big wooden barrels (600 liters) with regular stirrings and the other part in vats. The temperature of fermentation is regulated in order to develop the aromatic complexity of wines (18-20°C). Before bottling, the wine is checked by frequent tastings. These are the organoleptic criteria which will determine the ageing period (from 10 to 12 months).

## TASTING NOTES

A brilliant green gold. Complex and subtle on the nose with aromas of quince, walnut, honey, ginger, acacia with a hint of linden-tree. Notes of almond on the palate, very elegant and good length.

## HOW TO SERVE

Pairs well with a plethora of foods. Foie gras, Crayfish, lobster, Fish. Poultry in sauces, white meats. Goat's cheese, blue cheese and spicy dishes and curries.

### VINTAGE

2015

### STYLE

White (Biodynamic)

### BLEND OF GRAPES

Marsanne

### WINEMAKER

Michel Chapoutier

### ALCOHOL

14%

