

M. Chapoutier

M. Chapoutier Hermitage Chante-Alouette is a remarkable white wine, showcasing the finesse and complexity of Marsanne from one of the Rhône Valley's most iconic appellations.

Hermitage Chante Alouette 2021

Northern Rhône, France



Alcohol :13,00 %

Composition: 100% Marsanne

Region and Vineyards

The grapes for **Chante-Alouette** are sourced from three distinct vineyards within the Hermitage appellation, each contributing unique characteristics:

- **Le Méal**: Known for its ancient fluvio-glacial alluvial soils and abundant pebbles, this site provides structure and minerality.
- **Les Murets**: Featuring clay-gravel soils enriched with red clays, it imparts richness and generosity to the wine.
- **Chante-Alouette**: A high-altitude site with a mix of loess and finely decomposed granite, contributing freshness, salinity, and acidity.

These parcels are located primarily in the **Ermite lieu-dit** on high plateaus and slopes with optimal sun exposure, essential for fully ripening Marsanne.

Winemaking

The Marsanne grapes are **hand-harvested** at optimal maturity to ensure the highest quality. After a gentle and long pressing, the must is lightly settled before fermentation. Fermentation takes place partly in **stainless steel tanks** and partly in **demi-muids** (600-liter barrels), ensuring a balance of freshness and complexity.

During the first 2-3 months, the lees are stirred regularly (**bâtonnage**), adding texture and depth to the wine. The wine is aged for **8 months**, with **40–30% in stainless steel** to retain vibrancy and **60–70% in demi-muids**, of which 10% are new oak and the remainder are one- to three-year-old barrels. This meticulous ageing process integrates flavors and enhances the wine's structure.

Tasting Notes

- **Color**: Bright green-gold with brilliant clarity.
- **Aroma**: A complex and subtle bouquet featuring **quince**, **walnut**, **honey**, **ginger**, and **acacia**, with a delicate hint of linden blossom.
- **Palate**: Smooth and elegant, with a bright, refreshing attack and a creamy mid-palate. The finish is long and refined, leaving a lingering taste of **almond**.

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Did you know?

The name **Chante-Alouette** refers to the historical use of a small shelter at the summit of the vineyard for hunters of larks (“alouettes” in French). This unique location also aligns with Hartmann lines, areas believed to have magnetic properties, adding to the vineyard's mystique.

Wine Pairing Ideas

- **Foie Gras with Fig Chutney**: The wine’s rich texture and nutty aromas balance the richness and sweetness of foie gras.
- **Lobster Thermidor**: The creamy palate complements the decadent flavors of lobster in a buttery, herbed sauce.
- **Poulet aux Morilles (Chicken with Morels)**: The wine’s complexity mirrors the earthy and creamy flavors of this classic dish.
- **Goat Cheese with Honey and Thyme**: The wine’s floral notes pair beautifully with the tangy and sweet elements of this pairing.

Robert Parker (RP) : 92 Points (2021)

From a vintage that has proved very successful for the region's white wines, Chapoutier's 2021 Hermitage Chante-Alouette features aromas of beeswax, almond skin, melon and tangerine. It's medium-bodied, round, concentrated, nicely balanced and harmonious, with a long, citrusy finish.

Jeb Dunnuck (JD) : 96 Points (2020)

Brilliant all the way, the 2020 Hermitage Chante-Alouette Blanc is a white readers should snatch up. All Marsanne from a mix of both granitic sites and more loess sites, brought up a mix of demi-muids and tank, it has a gorgeous perfume of honeyed peach, quince, crushed stone, and toast. With bright acidity, medium to full body, beautiful mid-palate depth, and a great finish, it will benefit from just a few years of bottle age and keep for 15+ years or more. It’s a quintessential Hermitage Blanc.

James Suckling (JS) : 95 Points (2020)

Impressive nose of mirabelle and ripe peaches with hints of toast, honeycomb and flint. Great concentration without any more weight than a very good Grand Cru white Burgundy. Stunning interplay of fine tannins and mineral acidity.