



# M. Chapoutier

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



## Hermitage Chante Alouette 2021

Northern Rhône, France

### Region and Vineyards

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

- **Le M&eacute;chal**: 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 (**b&acirc;tonnage**), adding texture and depth to the wine. The wine is aged for **8 months**, with **40&ndash;30% in stainless steel** to retain vibrancy and **60&ndash;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**.



Alcohol :13,00 %

Composition: 100% Marsanne



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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 (&ldquo;alouettes&rdquo; in French). This unique location also aligns with Hartmann lines, areas believed to have magnetic properties, adding to the vineyard&#39;s mystique.

## Wine Pairing Ideas

- **Foie Gras with Fig Chutney:** The wine&rsquo;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&rsquo;s complexity mirrors the earthy and creamy flavors of this classic dish.
- **Goat Cheese with Honey and Thyme:** The wine&rsquo;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.*

