



M. Chapoutier

M. Chapoutier Hermitage Le Méal Rouge is an extraordinary single-vineyard Syrah, showcasing the power, elegance, and ageing potential of Hermitage's iconic terroir.



Alcohol :14,00 %

Composition: 100% Syrah

Hermitage Le Méal 2012

Northern Rhône, France

Region and Vineyards

The **Le Méal** vineyard is located on the **hillside of Hermitage**, renowned for its **high terraces composed of rolled pebbles and clay**. These unique soils retain heat during the day and radiate it at night, aiding in the optimal ripening of the Syrah grapes.

The vines, averaging **50 years of age**, are cultivated biodynamically, ensuring a pure expression of this exceptional terroir. Hermitage benefits from a **continental climate** with warm, sunny days and cool nights, enhancing the wine's balance and aromatic intensity.

Winemaking

The grapes are **hand-harvested** at peak maturity to capture their full potential. The entire harvest is **100% destemmed** and fermented in a **small cement vat**, ensuring precise temperature control.

The **high-temperature maceration** process facilitates an optimal extraction of tannins, yielding a wine with velvety yet powerful structure suitable for long-term ageing. Only the **free-run juice** is used for this single-vineyard selection.

The wine is aged for **14 to 18 months** in **100% oak barrels**, with a mix of new and one-year-old casks, to integrate flavors and develop complexity. The wine undergoes **natural clarification**, preserving its purity and structure.

Tasting Notes

- **Color:** Deep garnet red with youthful purple highlights.
- **Aroma:** Intense notes of **ripe fruits** and **smoky nuances**, showcasing the terroir's depth.
- **Palate:** Powerful yet velvety tannins with flavors of **blackberry jam**, and a smooth, elegant finish.
- **Ageing Potential:** The wine can age beautifully for **30 to 60 years**, and exceptional vintages can last up to **75 years**.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

Hermitage Le Meal 2012

Did you know?

The Méal hillside is one of Hermitage's most celebrated parcels, prized for its ability to produce wines of immense depth and longevity. This biodynamic wine reflects both the ancient terroir and M. Chapoutier's commitment to sustainable viticulture.

Wine Pairing Ideas

- **Braised Beef Short Ribs with Blackberry Sauce:** The wine's ripe fruit and velvety tannins complement the richness of the dish.
- **Grilled Venison with Rosemary and Garlic:** The gamey flavors harmonize with the wine's smoky complexity.
- **Aged Comté or Beaufort Cheese:** The nutty and savory notes of these cheeses pair beautifully with the wine's robust character.
- **Dark Chocolate Tart with Cassis Reduction:** The wine's blackberry jam flavors enhance the tart's richness and depth.



Robert Parker (RP) : 98 Points (2012)

Showing similar to last year, the 2012 Ermitage le Meal is a blockbuster that's about as voluptuous and sexy as Hermitage gets. Loaded with cassis, black raspberry, leather, dried violets and wild herbs, this beauty is full-bodied, has tons of sweet tannin and brilliant purity of fruit. Given its wealth of material, low acidity and incredible texture, it should drink well all of its life. (JD)



Wine Spectator (WS) : 96 Points (2012)

A nice bass line plays here, featuring dark currant, fig and blackberry confiture notes that have melded already with a broad swath of warm charcoal and ganache. Impressive, loamy grip holds the finish, though this will need a few years to stretch out fully. Best from 2018 through 2030. 40 cases imported. (JM)



Vinous (Antonio Galloni) (VN) : 95 Points (2012)

Dark purple. A highly perfumed, complex bouquet evokes ripe cherry and raspberry, along with complicating notes of candied flowers, incense and Indian spices. Sappy and expressive, with intense black raspberry and floral pastille flavors underscored by juicy acidity. Shows superb focus and lift on the finish, which lingers with outstanding tenacity; suave, supple tannins barely peak through the wine's vibrant fruit. (JR)

