

M. Chapoutier

M. Chapoutier Hermitage Le Méal Blanc is an extraordinary expression of Marsanne, showcasing the richness, complexity, and exceptional ageing potential of the Hermitage appellation.

Hermitage Le Meal Blanc 2018

Northern Rhône, France

99



Alcohol :13,50 %

Composition: 100% Marsanne

Region and Vineyards

Le Méal Blanc originates from the **Méal hillside**, one of Hermitage's most esteemed parcels. The soils here are composed of **ancient fluvioglacial alluvial deposits** with abundant pebbles that absorb and radiate heat, fostering optimal ripening conditions for Marsanne.

The vines, aged over **50 years**, yield low production but guarantee exceptional quality. The vineyard benefits from Hermitage's **continental climate**, characterized by warm, sun-drenched days and cool nights, which enhance the balance and aromatic intensity of the wine.

Winemaking

The grapes are **hand-harvested** at optimal ripeness, typically achieving a natural potential alcohol level above **14% vol**. After a gentle pressing of whole clusters, the must undergoes **cold settling** for **24 to 48 hours**.

Approximately **50% of the volume** is vinified in **new 600-liter oak barrels (demi-muids)**, while the remainder is fermented in vats to preserve freshness. The wine is then aged for **10 to 12 months** in casks, with regular lees stirring (**bâtonnage**) to enhance texture and complexity. The duration of ageing is determined through frequent tastings to ensure perfect balance.

Tasting Notes

- **Color**: Brilliant golden yellow.
- **Aroma**: Intense and mineral-driven, with notes of **celery**, subtle **wood** tones, and floral hints.
- **Palate**: A rich, full-bodied attack with a creamy texture. The wine displays fine **exotic freshness** and flavors of **roasted almonds**, leading to a long and elegant finish.
- **Ageing Potential**: This wine can age beautifully for **30 to 60 years**, with exceptional vintages lasting up to **75 years**.

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Did you know?

The **Méal hillside**, where this wine is sourced, is renowned for its unique terroir and historic significance in the Hermitage region. Certified **biodynamic** and **organic**, **Le Méal Blanc** is a testament to sustainable viticulture and reflects the purity of its exceptional origins.

Wine Pairing Ideas

- **Lobster with Vanilla-Butter Sauce**: The wine's richness and exotic freshness complement the luxurious flavors of lobster.
- **Truffle Risotto**: The creamy texture and minerality of the wine pair beautifully with the earthy elegance of truffles.
- **Aged Comté or Gruyère Cheese**: The nutty and savory qualities of these cheeses enhance the roasted almond notes in the wine.
- **Poached Turbot with Almond Sauce**: The delicate flavors of the fish and the creamy sauce harmonize with the wine's refined structure.



Robert Parker (RP) : 99 Points (2018)

Is le Méal the most complex and complete lieu-dit on Hermitage, when considering both red and white wines? The 2018 Ermitage le Méal Blanc certainly makes a case for the white, offering honeyed, complex notes of mixed citrus, pineapple, pear and melon, structural notes of crushed stone, ample weight and richness on the palate and a long, vibrant finish. Just terrific. Range: 97-99



Jeb Dunnuck (JD) : 98 Points (2018)

Another heavenly white from this estate is the 2018 Ermitage Le Méal Blanc, which comes from a warmer, full south-facing vineyard. As with all the top whites here, it's brought up in larger format barrels, with around 25% new. It offers powerful notes of orange blossom, candied tangerines, flower oil, candle wax, and liquid rock-like minerality. These carry to a full-bodied monster of a wine that expands beautifully on the palate, yet still stays pure, balanced, and chiseled. Drink this blockbuster any time over the coming two decades or more.



Wine Spectator (WS) : 97 Points (2018)

Lush and exotic, with creamed mango, peach and papaya notes that are nonetheless fresh in feel, glistening with verbena, chamomile and honeysuckle accents and backed by a mouthwatering swath of salted butter on the finish. Drink now through 2035.