



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.



Alcohol :13,50 %

Composition: 100% Marsanne

Hermitage Le Meal Blanc 2018

Northern Rhône, France

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.



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