

M. Chapoutier

M. Chapoutier Ermitage De l'Orée Blanc is an iconic Marsanne from the Hermitage appellation, offering unparalleled richness and complexity with an extraordinary ageing potential.

Ermitage de l'Oree Blanc 2015

Northern Rhône, France



Alcohol :13,50 %

Composition: 100% Marsanne

Region and Vineyards

The grapes for **De l'Orée** come exclusively from the **Les Murets** parcel within the Hermitage appellation, located on the **fluvio-glacial alluvial soils** of the Rhône Valley. These ancient soils are rich in mineral content, which imparts a unique minerality and complexity to the wine.

The vines used for **De l'Orée** are between **60 and 70 years old**, producing low yields that concentrate the flavors and ensure exceptional quality. The vineyard benefits from Hermitage's **continental climate**, with warm, sunny days and cooler nights, ideal for ripening Marsanne to perfection.

Winemaking

The grapes are **hand-harvested** at optimal ripeness to preserve their natural balance and intensity. After harvest, the grapes are **gently pressed**, and the must is settled at low temperatures (**cold settling**) for around **24 hours**, ensuring clarity and purity.

Approximately **50% of the must** is fermented in **600-liter oak barrels** (demi-muids) with regular lees stirring (**bâtonnage**) to enhance texture and richness. The remaining 50% is vinified in **stainless steel vats** to preserve freshness. The wine is aged for **10 to 12 months**, with constant tastings to monitor its development.

Tasting Notes

- **Color**: Intense golden yellow with shimmering hints of green and gold.
- **Aroma**: A powerful bouquet of **hot stones**, **toffee**, and **ripe citrus**, complemented by floral notes of **acacia** and **hawthorn**.
- **Palate**: A rich and full-bodied entry, with layers of **ripe fruits**, **spices**, and subtle **toasty undertones**. The finish is long, elegant, and fresh, with remarkable complexity and balance.
- **Ageing Potential**: 30 to 60 years, with exceptional vintages capable of lasting **50 to 75 years**.

Ermitage de l'Oree Blanc 2015

Did you know?

The **Les Murets** vineyard, where **De l'Orée** is grown, is one of the most revered plots in Hermitage, known for its ancient, nutrient-rich soils. The wine is certified both **organic** and **biodynamic**, ensuring it reflects the purest expression of its terroir.

Wine Pairing Ideas

- **Lobster Thermidor**: The wine's richness and creamy texture mirror the decadence of this classic seafood dish.
- **Poulet de Bresse with Truffle Cream Sauce**: The wine's depth complements the earthy and luxurious flavors of truffles.
- **Aged Comté or Beaufort Cheese**: The nutty and savory characteristics of these cheeses pair beautifully with the wine's complexity.
- **Apricot and Almond Tart**: The fruity and toasty notes of the wine enhance the sweetness of this dessert.

98

Robert Parker (RP) : 98 Points (2015)

Of the three sélection parcellaire whites, the 2015 Ermitage de l'Orée is the most fresh and lively, with full-bodied richness and depth in its pineapple, mint, tropical fruits, toasted bread, brioche and liquid rock-styled aromas and flavors. It has good acidity, a stacked mid-palate and one seriously long finish.

97 Decanter

Decanter (DCT) : 97 Points (2015)

Tight bouquet, deep mass of jumbled fruits. Glorious and fat in a complex, provocative wine. In a different league. Drinking Window 2018-2038. (JLL)

96 James Suckling

James Suckling (JS) : 96 Points (2015)

Super-spicy, almost white-pepper aromas with a wealth of lemon and grapefruit, dried-herb and more savory, mealy, almond-pastry-like notes. The palate has essence-like, lemon and grapefruit flavors. Some very smooth, long and fleshy fruit presence and power. Great depth. From organically grown grapes.