



# 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

### 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**.

Alcohol :13,50 %

Composition: 100% Marsanne



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



# 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.



### 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.*



### 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)*



### 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.*



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM