



# M. Chapoutier

A pure Marsanne from the Northern Rhône's Crozes-Hermitage, Les Meysonniers 2024 captures alluvial finesse and orchard-to-almond aromatics, delivering a sleek, textured white that balances ripeness, freshness and subtle oak for immediate charm and graceful ageing.



## Crozes-Hermitage Les Meysonniers Blanc 2024

Northern Rhône, France

### Region and Vineyards

Crozes-Hermitage is the Northern Rhône's largest appellation, encircling the hill of Hermitage around Tain-l'Hermitage. While predominantly red, it also produces a notable share of full-bodied dry whites from Marsanne and Roussanne, with Marsanne leading plantings. The terroirs vary: to the south and east lie successive flat terraces of **gravel and clay** that typically yield generous, approachable wines—precisely where Les Meysonniers is rooted.

Les Meysonniers Blanc is drawn from **alluvial terraces** in the south of Crozes-Hermitage, sculpted by the Rhône and the Isère. Soils mix **clay, pebbles and gravel**, across the villages of **Mercurol, Pont-de-l'Isère** and **Beaumont-Monteux**—a mosaic that fosters ripe yet fresh Marsanne with clear varietal expression. This sector's temperate conditions complement Marsanne's natural weight, while good drainage helps preserve definition and length in the finished wine.

### Winemaking

Les Meysonniers Blanc is **100% Marsanne**, hand-harvested at optimal ripeness. Whole-bunch pressing precedes a light settling; sulphur use is moderate to maintain purity. Fermentation employs **indigenous yeasts**, primarily in stainless-steel vats (**70%**), which safeguard fruit precision and freshness. The balance (**30%**) ferments in **demi-muids**, with a discreet **5% new** component to bring gentle breadth without masking varietal character.

Ageing extends **eight months on full lees**, building fine texture and mid-palate weight while keeping the style taut and gastronomic. This approach aligns with Northern Rhône white practice—oak used judiciously, lees ageing for texture, and temperature control to retain fruit clarity—yielding a Marsanne that is both expressive and impeccably balanced.



Alcohol :12,00 %

Composition: 100% Marsanne



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## Tasting Notes

- **Color:** Pale yellow with green glints; limpid and bright.
- **Aroma:** Quince and peony lead, then roasted almond; delicate floral lift over subtle stone-fruit notes.
- **Palate:** Supple, fresh attack; sleek mid-palate shaped by gentle lees texture; precise finish with almond-quince echo and a clean, saline snap.

## Did you know?

Les Meysonniers sits within Chapoutier's **Prestige** range and is certified organic (FR-BIO-01). It is conceived to "epitomize the authentic character of Marsanne in Crozes-Hermitage," a style the southern sector's alluvial terraces naturally favor.

## Wine Pairing Ideas

- **Parmesan Carnaroli risotto:** The wine's creamy-lees texture and almond notes mirror the risotto's richness while fresh acidity cleanses the palate.
- **Marinière cockles:** Briny sweetness meets Marsanne's quince and floral lift; freshness accentuates the shellfish's delicacy.
- **Roasted chicken with hazelnuts:** Nut accents resonate with roasted-almond aromatics; the wine's supple frame complements tender poultry.
- **Grilled asparagus with lemon butter:** Citrus-tinged freshness and gentle weight align with spring vegetables and buttery sauces.



### Robert Parker (RP) : 90 Points (2024)

*Sourced largely from the southern and eastern portions of the appellation, with a small proportion aged in oak (5% in new demi-muids, 5% in used demi-muids and 10% in foudres), the 2021 Crozes Hermitage Blanc Les Meysonniers offers up hints of struck match, scorched lime zest and underripe melon. It's medium-bodied and reasonably sapid on the palate, with a long, briny finish.*



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