

Vintage:
2020

Tier:
Prestige

Grapes:
100% Marsanne

Region/Appellation:
Rhône Valley
AOP Crozes-Hermitage

Alcohol by Volume:
13.5%

Residual Sugar:
≤1.0 g/L

pH:
3.53

Total Acidity:
3.8 g/L

Vegetarian:
No

Drinking Window:
Now – 2031

Certifications:



Awards:
James Suckling: 91 pts



Les Meysonniers Blanc Crozes-Hermitage

The Wine

Lay May-Sone-ee AY Blonk Crows Air-MEE-taj

Winemaker Notes

'Les Meysonniers' white wine epitomizes the authentic character of Marsanne in Crozes-Hermitage. The nose is full of quince, peony and roasted almonds and the palate is fresh and supple.

Vineyard

From gently sloping, south-facing hillsides, composed of Isère river sedimentary soils and large, round pebbles.

Winemaking

The entire harvest is pressed directly, followed by cold settling for 48 hours. Fermentation takes place in 600 litre casks with natural yeasts. Ageing lasts for 7 to 8 months in tank. 100% of which takes place in stainless steel in order to preserve the aromatic quality.

Food match

Enjoy with fish, shellfish, and salads. Perfect for picnics with mild creamy cheese and mature strong cheeses. Also pairs nicely with Asian inspired and spicy dishes. Ideal with a seafood platter.

