



Wine Spectator **92 points**
11/15/15

2014 Crozes-Hermitage “Les Meysonniers” Blanc

The vineyards of Crozes-Hermitage surround the great Hermitage hill, and are entirely cultivated under organic practices. The slight slopes are directed to the South and the vineyard soils are a blend of shingles and gravels.

- Appellation:** Crozes-Hermitage
- Soil:** A blending of clay and shingles.
- Varietals:** 100% Marsanne
- Color:** Pale yellow with green lights, brilliant
- Aroma:** The initial aromas are of quince, peony and then roasted almond.
- Taste:** Supple and fresh.
- Fermentation:** Hand harvested at maturity. All of the grapes are pressed. The must is cold racked for 24 hours. Running water regulates the temperature. Fermentation takes place in vats.
- Aging:** From 7 to 8 months in vats, on lees.

UPC: 086891-02297-0
SCC: 10086891-08477-7
Case: 6pk

Features

- This upscale Crozes-Hermitage showcases the depth and breadth of the M. Chapoutier portfolio.
- The winery strictly employs biodynamic farming in all 370 acres in every key appellation of the Rhône Valley.
- M. Chapoutier offers unconditional commitment to quality.

Benefits

- Consumers seek authenticity and winemaking expertise.
- Biodynamic wines, like Meysonniers Blanc, appeal to environmentally-conscious consumers that become brand loyalists.
- Consumers are rewarded by the quality and prestige of these wines.

