Hermitage

2020

"Caramelized peach, honeyed flowers, and spice notes all define the 2020 Hermitage Laurus Blanc from Meffre. It's a full-bodied, rich, beautifully textured, even opulent Hermitage Blanc with loads to love. It shows the vintage's fresh, focused, yet still concentrated style and is going to drink well for 15+ years. (Jeb Dunnuck – 2/16/2022)"

AWARDS

94 pts Jeb Dunnuck
92 pts Decanter

Vintage

The 2020 vintage is characterized by its precocity, from the start of the vegetative cycle until the harvest. Spring turned out to be warm with temperatures constantly above normal and fairly regular rains, thus favoring rapid flowering in the second half of May and providing very good conditions for the rest of the cycle. The harvest began at the end of August and spread out over several weeks thanks to the good weather conditions. Throughout the northern vineyards, quality and quantity were both present.

Grape varieties

100% Marsanne

Terroir

Eastern sector of the hill of Hermitage, on alluvial terraces at 200 meters in altitude, particularly beneficial for white grapes, providing lenght and freshness.

Winemaking

Manual harvest from September 19th 2020. Fermentation is initiated in tank before the whole cuvée is placed in 275lt Laurus oak barrels, both new and 1-year old, to finish the alcoholic fermentation followed by the malo-lactic fermentation. The wine then ages 15 months on fine lees.
Production: 1,449 bottles
Bottling date: May 24th, 2022
Vegan wine.

Service & food pairing suggestions

With langoustines ravioli or a Sole meunière>
Serve at around 10° to 12°C. Recommended opening around 2 hours before serving
Best Enjoyed between 2022 and 2030