

## 2008 Ermitage Le Méal

Chapoutier, Rhone, France

### Product details

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<b>Vintage:</b>	2008	<b>Drinking:</b>	Now 2025
<b>Producer:</b>	Chapoutier	<b>Alcohol:</b>	
<b>Region:</b>	Rhone	<b>Variety:</b>	
<b>Country:</b>	France		

### Tasting notes

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The nose is intense, very mineral with celery overtones and well-integrated hint of wood. On the palate, the wine is well-rounded with fine exotic freshness and roasted almond. A wine that can be kept up to 60 years.

### About the producer

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The Chapoutier family motto 'Fac et Spera' (do and hope) is an abiding principle that influences everything at their leading Rhone estate, Maison M. Chapoutier. Here they nurture their vineyards with the greatest respect for natural balance and terroir. They have been employing little intervention since they started growing vines here in 1808 and the result is wines with a faithful expression of place, purity of fruit and ethereal sensation. The art of 'Fac et Spera' requires patience and daring of course. Patience to allow nature to dictate and preside, daring by the winemaker to observe and be led by the wine itself as it develops, choosing when to assist with this process.

