

La Chapelle

HERMITAGE

2011

100% SYRAH

La Chapelle, whose vines have been planted on the Hermitage hillside for centuries, has built its reputation on the excellence of its wine and its legendary setting.

For a legend to be born,
you need a knight!

It was in 1224 that the knight Henri-Gaspard de Sterimberg, back from the Crusades, established himself as a hermit on the hill and built a small chapel. He planted a few Syrah vines there, a cross between a grape variety from the Ardèche, Dureza, and a Savoyard variety, Mondeuse blanche. It is only here that Syrah finds its most natural terroir of expression and can enable wines to achieve such longevity.

Since 1919, on these steep, stony hillsides where only the hand of man can intervene, the Jaboulet family and then the Frey family have succeeded one another in cultivating the vines of this now legendary cuvée, La Chapelle Hermitage.



TASTING NOTE

Since its birth, this 2011 has been the bearer of great aromatic diversity, combining black fruit, Madagascar pepper, graphite and brown tobacco. Perfectly restrained in its power, it is deeply silky on the palate and carries far, thanks to an energy that boosts the heart and the finish, where the caudalies line up.

— Tasted in June 2023



SITUATION / TERROIR

Soil geology: La Chapelle is a blend of the great terroirs of western Hermitage. The granitic part, at Les Bessards and Varogne, gives rise to soils where the bedrock emerges in many places. The pebble soils on the highest terraces, such as the Méal and Rocoules hillsides, are the oldest.

Planting year of vines: *From 1955 to 1994*

Average exposure: *South to South-West*

Average slope: *50 %*

Vineyard management: *Goblet on stake*

Average altitude: *200 m*

Vine density: *6000 to 9000 vines/ha*

WEATHER CONDITIONS

After an autumn which was pretty wet – in particular with more than 30cm of snow in Tain l'Hermitage in December, the winter was cold and dry. Spring was atypical in the Northern Rhône Valley area with summer-like temperatures in the months of April and May. The return of the rainfalls comes in June to relieve the young vines which had begun to suffer from the drought. Thunderstorms blew in every 15 days from the month of September with a little hail at the end of August. The summer began rather coldly in July, warmed up in August and then finished hot in the beginning of September. The harvest began under a shining sun and concluded with dryness after a few rainfalls. — **Harvest date:** 8 to 26 September

VINIFICATION / AGEING

The grapes, harvested by hand and placed in small 12 kg crates, are meticulously sorted by hand on several sorting tables (*grape sorting followed by manual or optical berry sorting*).

Alcoholic fermentation lasts around 10 days, between 22 and 28°C, with yeasts indigenous to the Northern Rhône, during which we gently extract the phenolic compounds from the grapes by punching down and pumping over.

Post-fermentation maceration lasts around 2 weeks to allow the components of the wine to infuse gradually

The wine is then matured for 12 months in French oak barrels, 15% of which are new, with malolactic fermentation.

MINDFUL VITICULTURE

Adopting a resilient approach is an obvious priority in order to preserve the unique heritage of the **Domaine de La Chapelle Hermitage terroir** and ensure the quality of its wines endures.

We see viticulture as an ongoing process of research, not a one-size-fits-all approach. To achieve this perfect harmony, we have adopted a regenerative approach that involves a deep understanding of the vine's nature and links it to its overall environment.

(Since 2006, implementation of a mindful viticulture. In official conversion since 2013, certified organic since 2016 and cultivated according to biodynamic principles since 2018).

Serving suggestion: 16°C	Alcohol: 14 % vol	PH: 3.68	Total acidity: 3.36 g/L eq. H2SO4
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