

La Chapelle

le Chevalier de Sterimberg

HERMITAGE BLANC

2022

87% MARSANNE
13% ROUSSANNE

In the 13th Century, Chevalier Henri-Gaspard de Sterimberg settled in the hills around Tain l'Hermitage, after visiting the court of King Louis VIII Le Lion and receiving authorisation from Blanche de Castille. Back from the crusades against the Albigensians, full of honour and battle-wary, he wished to retreat as a hermit, to find calm and serenity; hence the name given to the Hermitage appellation.

Now a hermit, the knight raised a small chapel and planted vines.

Since then, La Chapelle has endured for many centuries. 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 white Hermitage, which proudly bears the name of its creator.



TASTING NOTE

Attractive pale blond colour with silvery highlights.

Complex nose that reveals itself with aeration.

Dominated by white-fleshed fruit and floral notes (lime blossom). A delicate hint of fresh almond and subtle hints of ageing appear. On the palate, this

Hermitage has a delicate, delicious attack, with fresh aromas of exotic fruit (pineapple) and white flowers. The finish is carried by notes of citrus zest and a hint of brioche, giving it great length.

— Tasted in April 2023 —



SITUATION / TERROIR

Soil geology: Our Roussanne and Marsanne grapes come from clay-limestone loess (Maison Blanche and Murets Plateaux) and stony soils on sloping hillsides (Rocoules and Murets), which add complexity and elegance to our Hermitage whites.

Planting year of vines: *From 1956 to 1990*

Average slope: *10 %*

Average altitude: *180 m*

Average exposure: *Mostly south*

Vineyard management: *Cordon de Royat and gobelet*

Vine density: *6000 vines/ha*

WEATHER CONDITIONS

The autumn/winter 2021-2022 season saw a significant shortfall in rainfall, with temperatures within the normal range for the season. Bud-break was rather late, then vegetative development accelerated considerably. Flowering took place very rapidly between 15 and 31 May, in high temperatures. The bunch closure stage was reached in most plots by 30 June. Summer began with a stormy spell, giving the vines a little respite. Overall, the vineyards were healthy. Between 1 July and 13 August, there were successive periods of very hot weather, with no rain. In mid-August, the rains had a beneficial effect, allowing the vineyards to regenerate. — **Harvest date:** 11 to 23 August

VINIFICATION / AGEING

The grapes are harvested by hand, then placed in small 12kg crates and sorted at harvest time. They are then pressed in whole bunches and placed in vats by gravity.

After cold settling, alcoholic fermentation takes place in natural cement concrete eggs and a few demi-muids.

The wine continues to age in the same containers, working the fine lees.

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.

(certified organic since 2016 and cultivated with respect for the soil and the living ecosystem)



Serving suggestion: 12 to 14°C

Alcohol: 14% vol

PH: 3.39

Total acidity: 2.96 g/L eq. H2SO4