

# La Chapelle

## HERMITAGE

### 2022

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

A deep ruby-red colour. The initial nose is fairly discreet, opening up to a complex bouquet of black fruit, dried flowers and roasted aromas. On the palate, the same richness is evident, with good, steady power and, above all, remarkable elegance and complexity, enhanced by shale and mineral notes on the finish.

— Tasted in September 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

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:** 29 August to 13 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.

After malolactic fermentation, the wine is aged for 12 months in French oak barrels, 15% of which are new.

### 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: 16°C	Alcohol: 14 % vol	PH: 3.81	Total acidity: 3.92 g/L eq. H2SO4
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