



La Chapelle

HERMITAGE



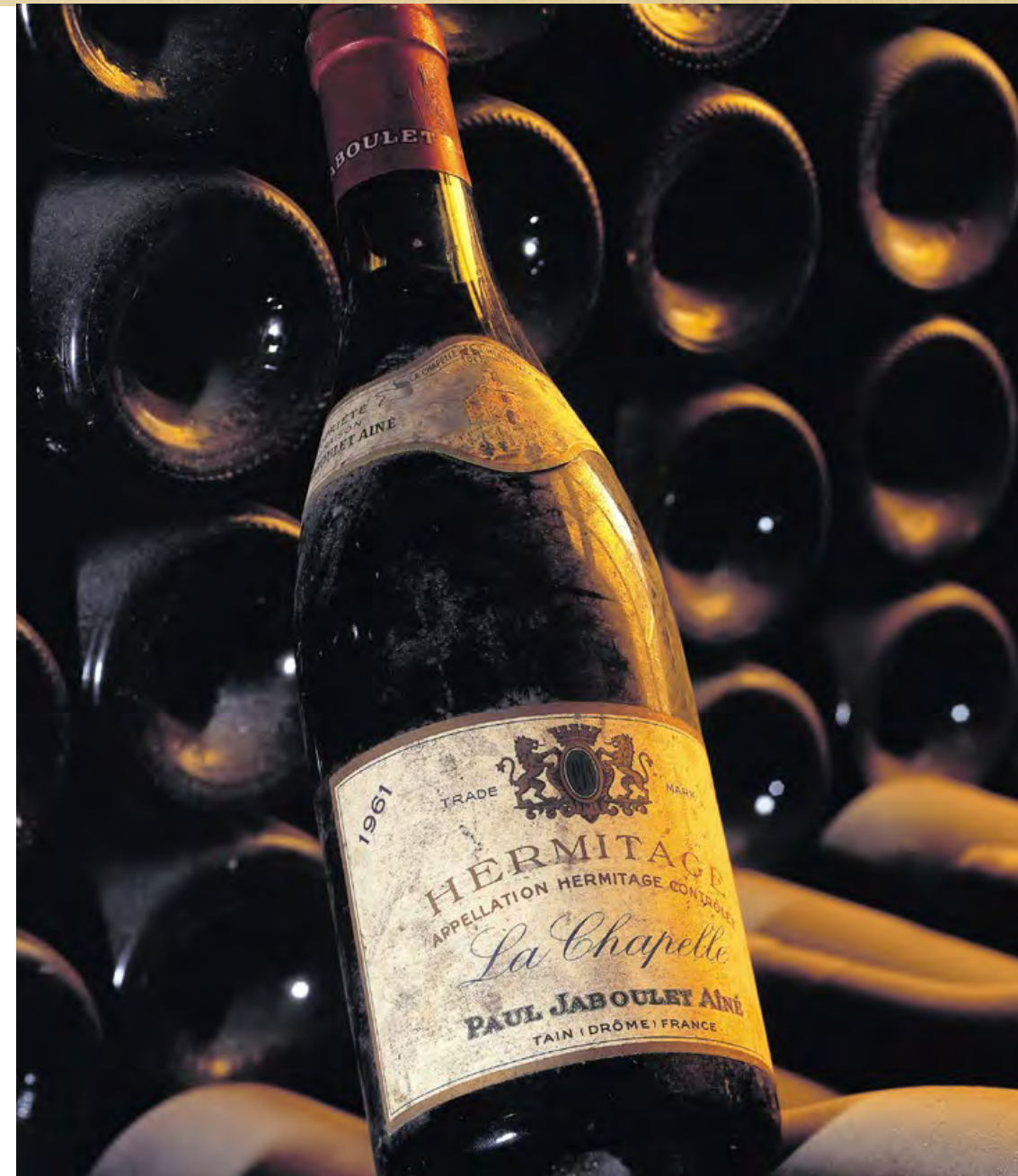


A GREAT WINE
is always the fruit of
A MIRACLE

Miracle of a geology that meets its climate.
Miracle of time which patiently harmonizes this encounter.

Miracle of the man who senses that something is
happening here and plants the right vine.

And finally, miracle of the enlightened wine lover who,
60 years after bottling, can still marvel at the youthfulness
of a wine called La Chapelle, vintage 1961...





THE GENESIS

FOR A LEGEND TO BE BORN,
IT TAKES A KNIGHT ABOVE ALL.

In order to allow the miracle to be revealed to us, it probably required a mystic, Knight Gaspard de Sterimberg, returning from the crusades against the Albigensians in the 13th century, to sense the potential of this unique hill floating above the plain of Drôme like the Chartres Cathedral above the fields of Beauce.



Filled with honor and weary from battle, he goes to the court of King Louis VIII, and after receiving permission from Blanche de Castille, he settles on the hills of Tain overlooking the Rhône.

Seeking tranquility and serenity, he builds a chapel on the heights of the slope, on the site of a Roman temple dedicated to the famous Hercules.

A HERMIT'S LIFE THAT
GIVES ITS NAME TO THE
HERMITAGE APPELLATION.

He plants a few Syrah vines there. Syrah finds its most natural terroir of expression here. Only here can Syrah allow wines to achieve the longevity that only a very exclusive club of great crus can claim.

SINCE THEN, LA CHAPELLE
HAS CROSSED CENTURIES.

SINCE 1919, ON THESE
STEEP AND ROCKY SLOPES
WHERE ONLY HUMAN HANDS
CAN INTERVENE, THE
JABOULET FAMILY
AND THEN THE FREY FAMILY
HAVE SUCCEEDED EACH
OTHER IN CULTIVATING
THE VINEYARDS OF THIS
LEGENDARY CUVÉE,
LA CHAPELLE HERMITAGE.





THE PLACE

A UNIQUE TERROIR NAMED
THE HERMITAGE HILL

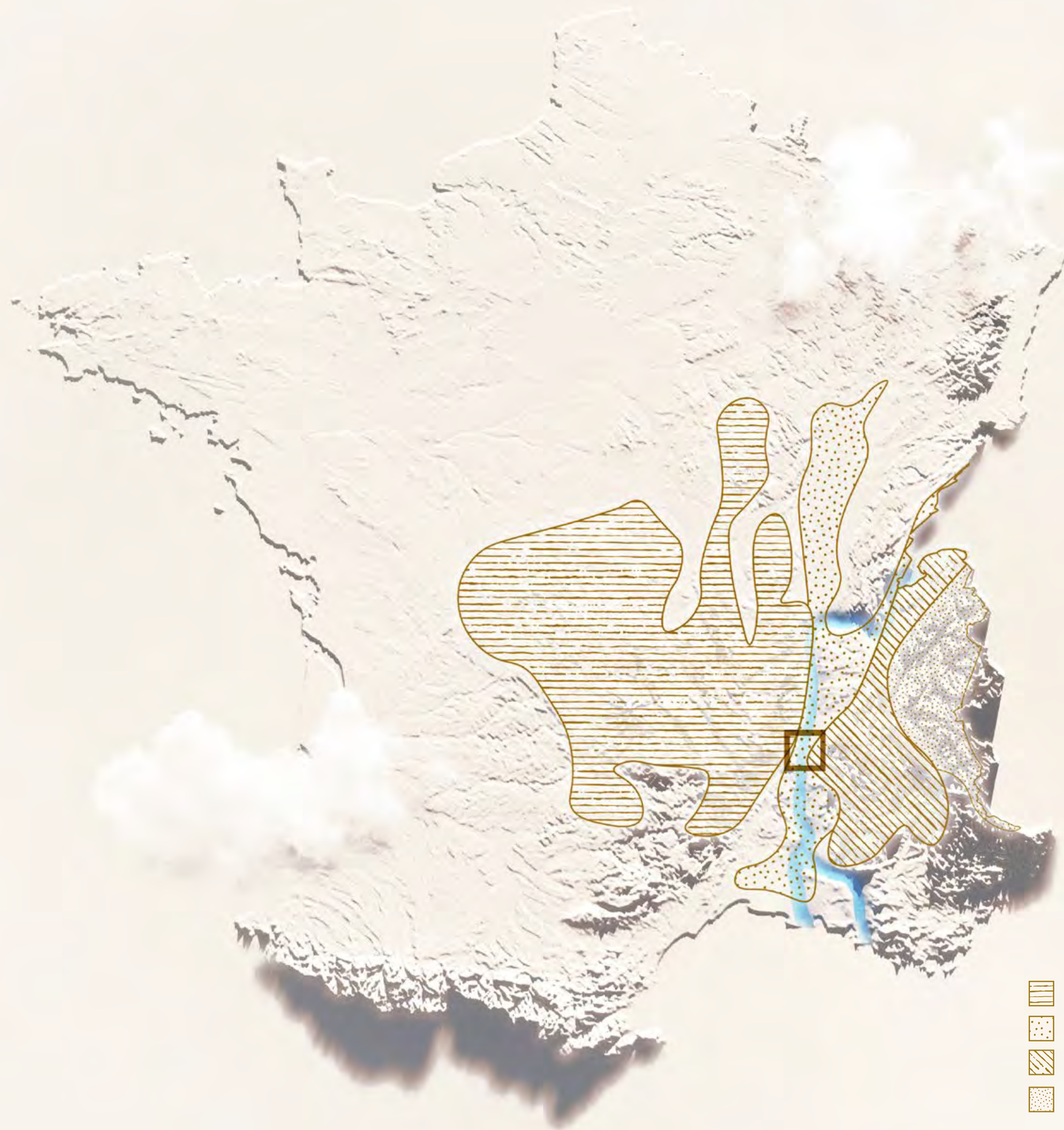
Taking advantage of a rock fault,
the force of the Rhône River isolated this
unique granite hill from the Massif Central,
exiling it to the alpine side...

Over thousands of years, time worked
its magic. The Alpine uplift, the river's course,
glaciers, and winds enriched the depths of
the hill with an exceptional diversity of soils.



HERE,
THE WINE
IS THE PRODUCT
OF GLACIATIONS,
VOLCANIC ERUPTIONS,
AND THIS INTENSE
GEOLOGICAL
HISTORY.








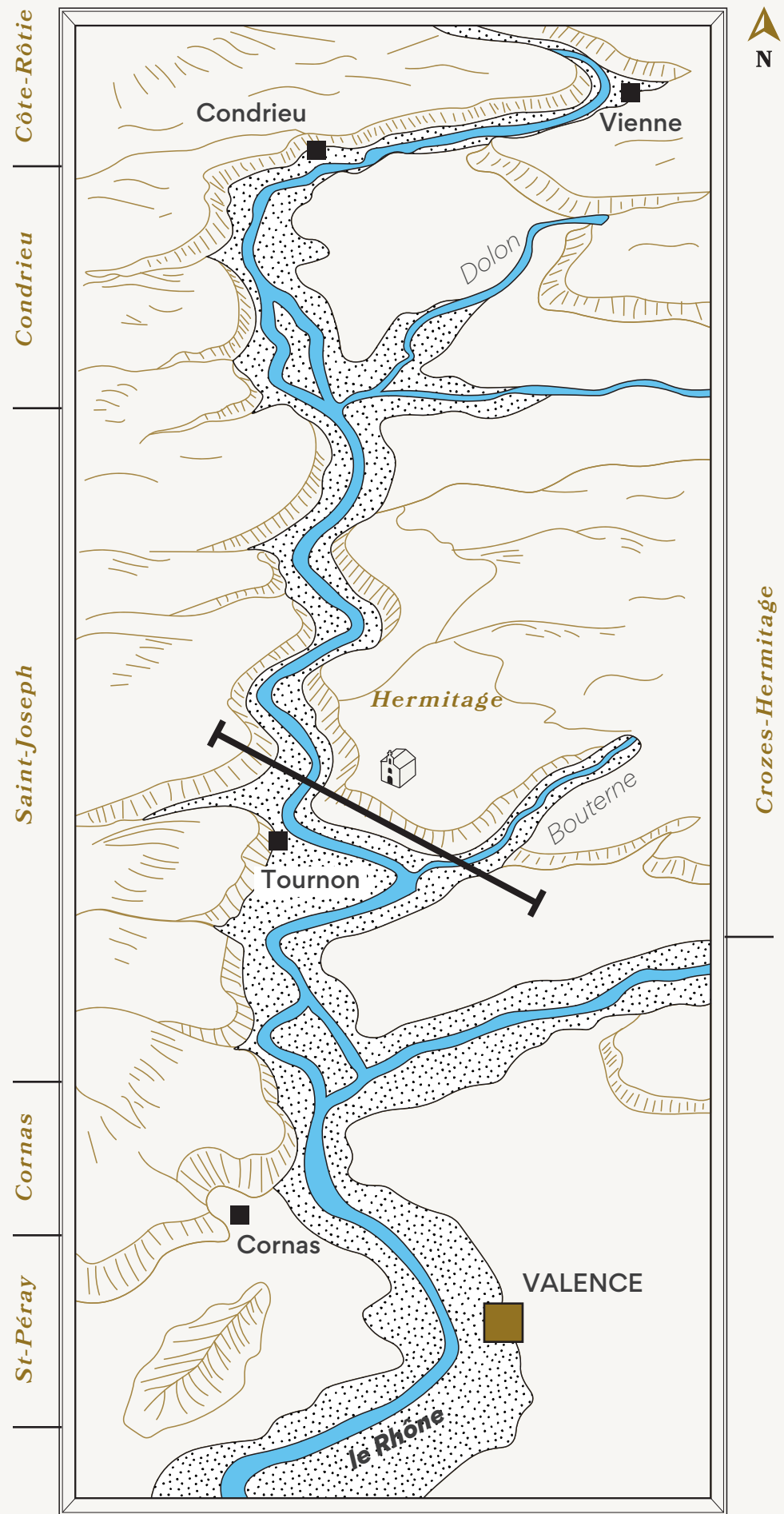


In one place,
where 4 geological eras merge,
at the junction of the Alpine and
Central Massifs, the Rhône Valley
has settled.

From this unique geological
and geographical diversity,
a varied and complex
terroir emerges.

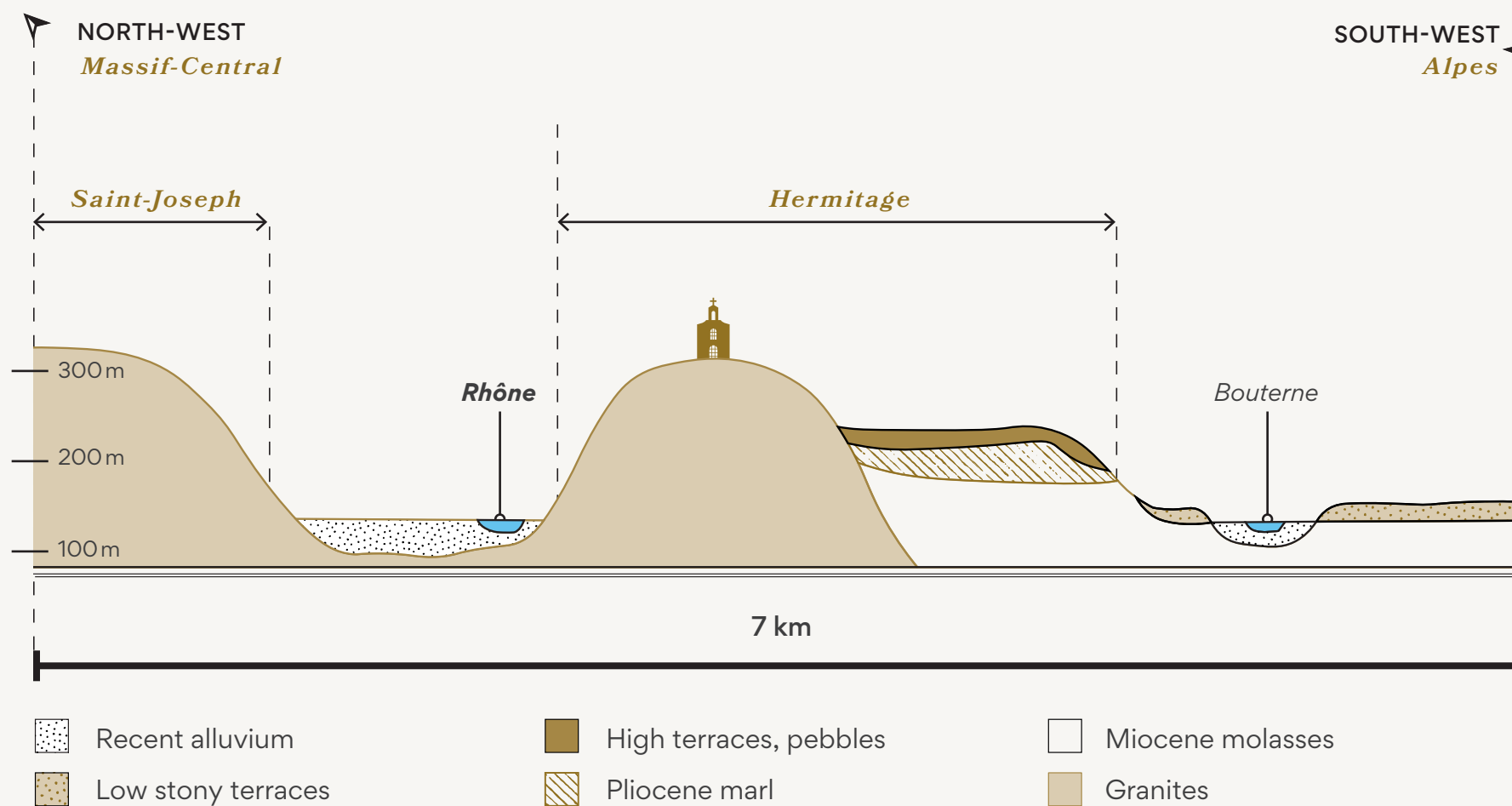
"GEOLOGY
IS THE SOUL
OF HERMITAGE."

-  Eastern edge of the Massif Central: Palaeozoic bedrock + volcanoes
-  West European Rift filled in during the Tertiary and Quaternary Eras
-  Limestone alpine mountain rim, Mesozoic Era
-  Heart of the crystalline Alpine chain
-  The Rhône



THE HILL OF HERMITAGE
IS DIVIDED INTO TWO DISTINCT
GEOLOGICAL MASSIFS.

Indeed, the western part is made up of a rocky granite spur belonging to the ancient basement of the Massif Central. The eastern part consists of an aggregate of Quaternary alluvium from the Rhône, which constitutes the second geological foundation of the soils of Hermitage



WHAT MAKES A GREAT WINE,

*what makes it unique
and consistent, is indeed*

THE TERROIR

IN WHICH IT ORIGINATES.



THE SOILS



PEBBLES

Under the upper vineyards of Méal, Rocoules, and Murets, numerous limestone pebbles from the Quaternary glacial period are found. The soils of the highest terraces are the oldest and have a significant stoniness, a result of erosion, leaching, and steep slopes ranging from 40% to 60%.

The soils of the lower terraces, which are less steep, constitute areas of silt or clay accumulation, imparting a high water retention capacity to the soil.

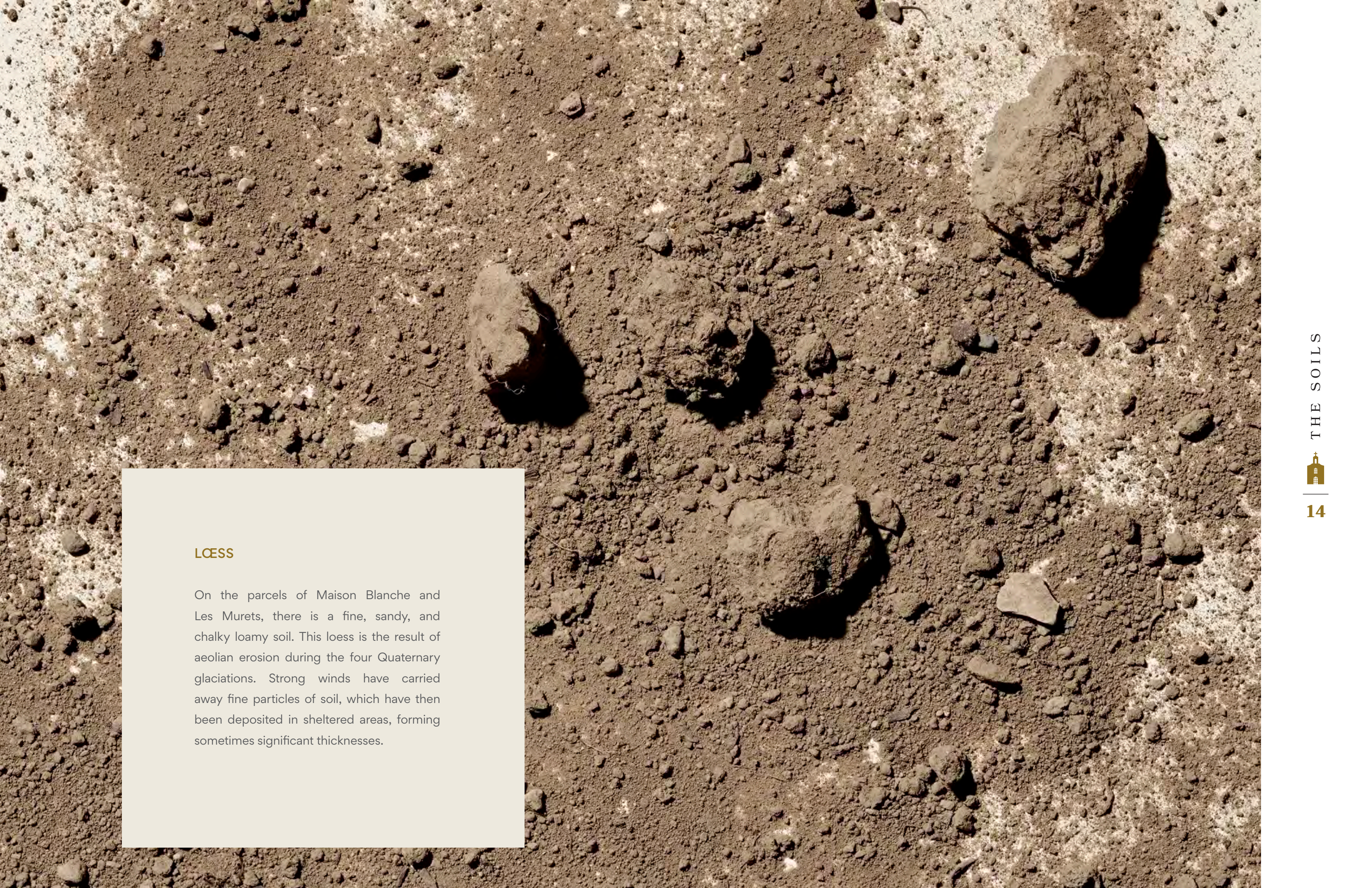
The stoniness varies.





GRANITE

During the Palaeozoic Era, magma pockets that did not reach the surface cooled inside the Earth's crust, forming granite. This granitic part, found in Bessards and Varogne, gives rise to more or less decomposed acidic brown soils. They contain a significant amount of rocks and stones resulting from the erosion of the underlying granite over 400 million years. The bedrock is exposed in many places. In depth, the roots encounter clays derived from the ancient weathering of granite.



LOESS

On the parcels of Maison Blanche and Les Murets, there is a fine, sandy, and chalky loamy soil. This loess is the result of aeolian erosion during the four Quaternary glaciations. Strong winds have carried away fine particles of soil, which have then been deposited in sheltered areas, forming sometimes significant thicknesses.



GRAPE VARIETIES

THE GRAPE VARIETIES OF THE HERMITAGE HILL

*"The grape variety is a revealer of terroir.
In great wines, it should never overpower
the terroir."*

Caroline Frey

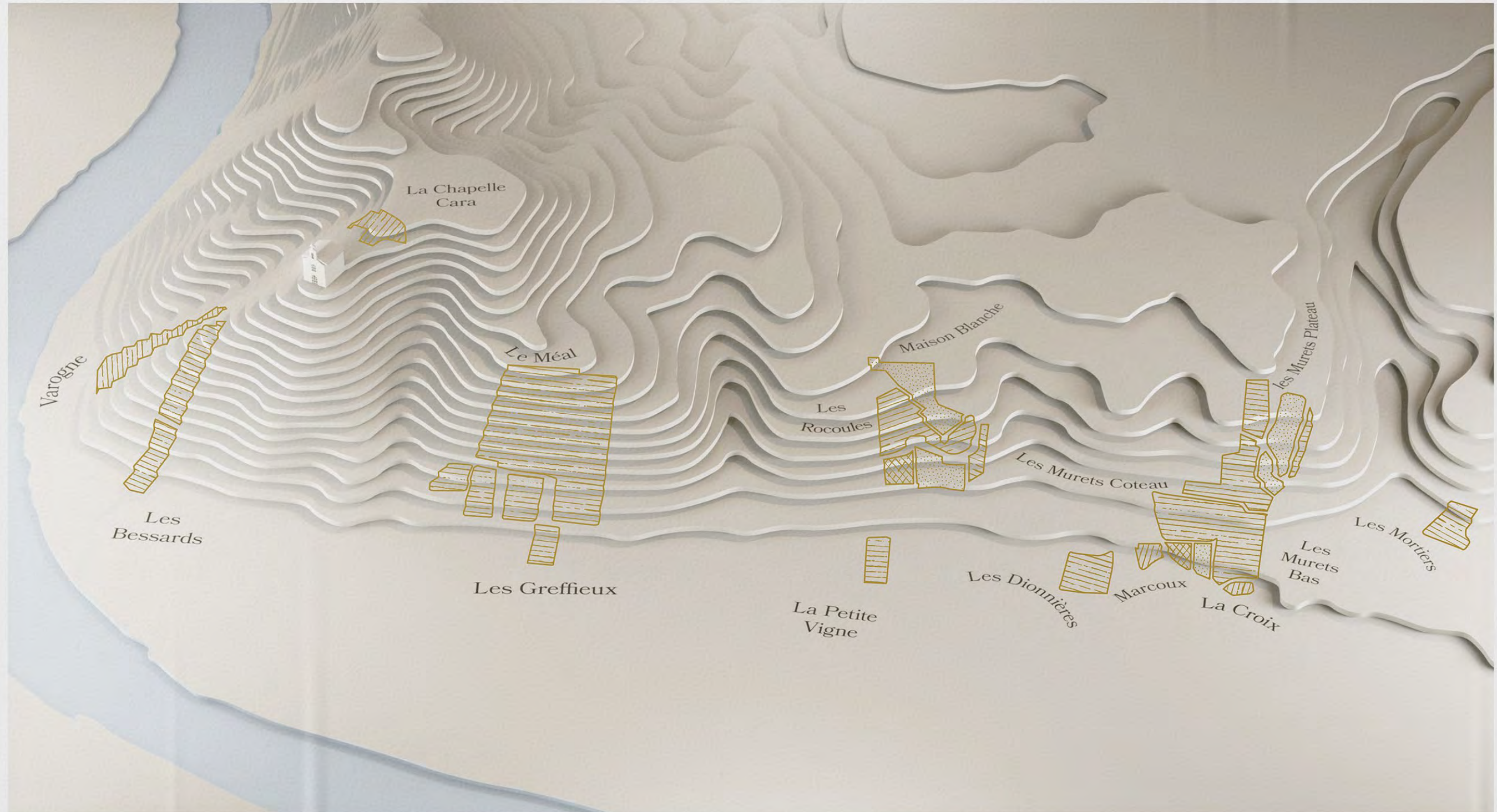


PARCELS PLAN

DOMAINE DE LA CHAPELLE HERMITAGE

GRAPE VARIETIES

Syrah
 Marsanne
 Roussanne



LES BESSARDS
2 ha, 54 ares 90 ca

LES GREFFIEUX
53 ares, 92 ca

MAISON BLANCHE
77 ares, 38 ca

LES DIONNIÈRES
1 ha, 87 ares, 22 ca

LES MORTIERS
81 ares, 54 ca

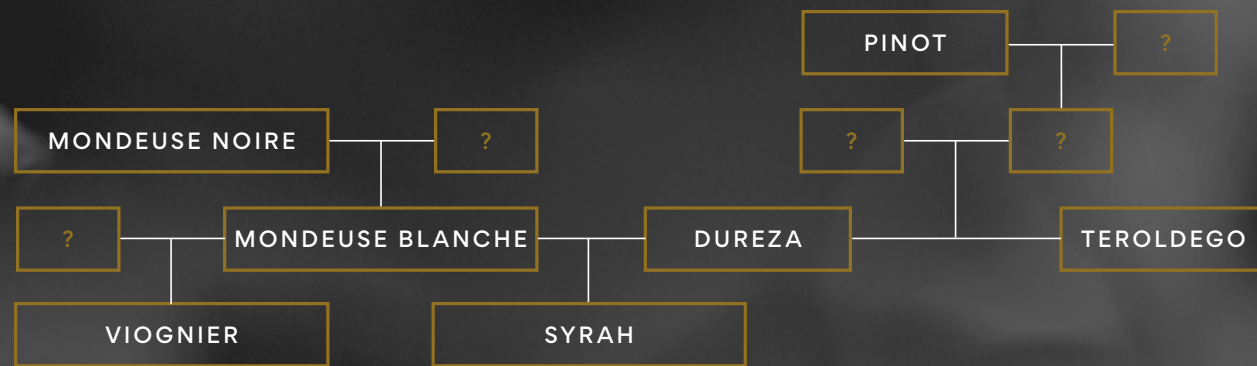
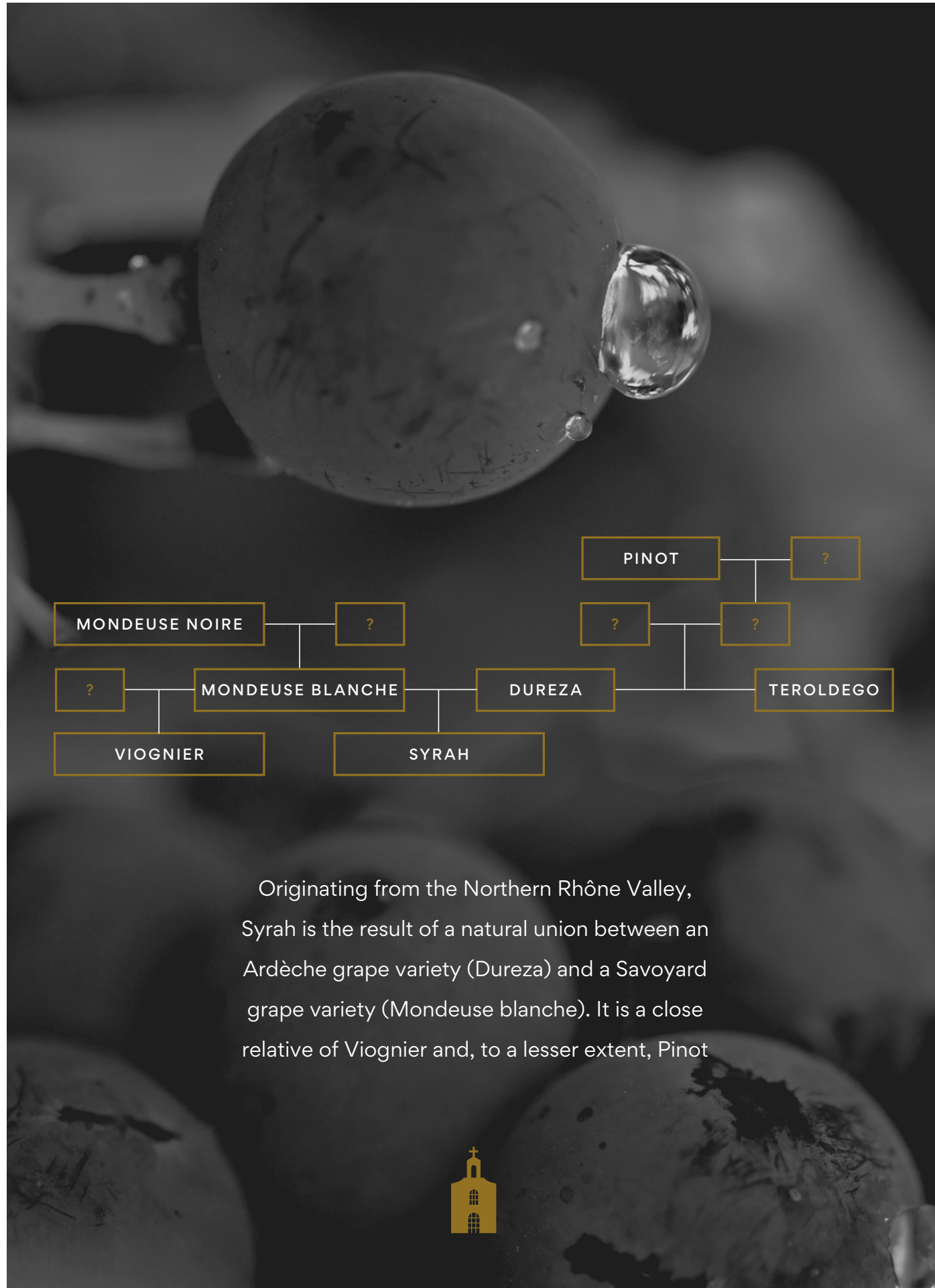
LE MÉAL
6 ha, 87 ares, 87 ca

VAROGNE
1 ha, 41 ares, 65 ca

ROCOULES
3 ha, 22 ares, 92 ca

LES MURETS
7 ha, 48 ares, 1 ca

LA CHAPELLE CARA
60 ares, 67 ca



Originating from the Northern Rhône Valley, Syrah is the result of a natural union between an Ardèche grape variety (Dureza) and a Savoyard grape variety (Mondeuse blanche). It is a close relative of Viognier and, to a lesser extent, Pinot



SYRAH

Cultivated primarily on stakes according to tradition.

Syrah produces dense and elongated wines, black and graphite-like, with a structure of tight tannins and a silky texture on granite soils. It gives fleshy and sensual textures, with scents of ink and black fruits on alluvial terraces.

The blend of these different expressions of Syrah contributes to the incomparable taste of Hermitage La Chapelle.

These Syrah vines, with roots that delve into the parcels of Bessards and Méal for over a hundred years, are in perfect harmony with their terroir.

In order to perpetuate this precious plant heritage, we perform massal selection from our oldest vines within our Syrah conservatory, a true life-size laboratory.



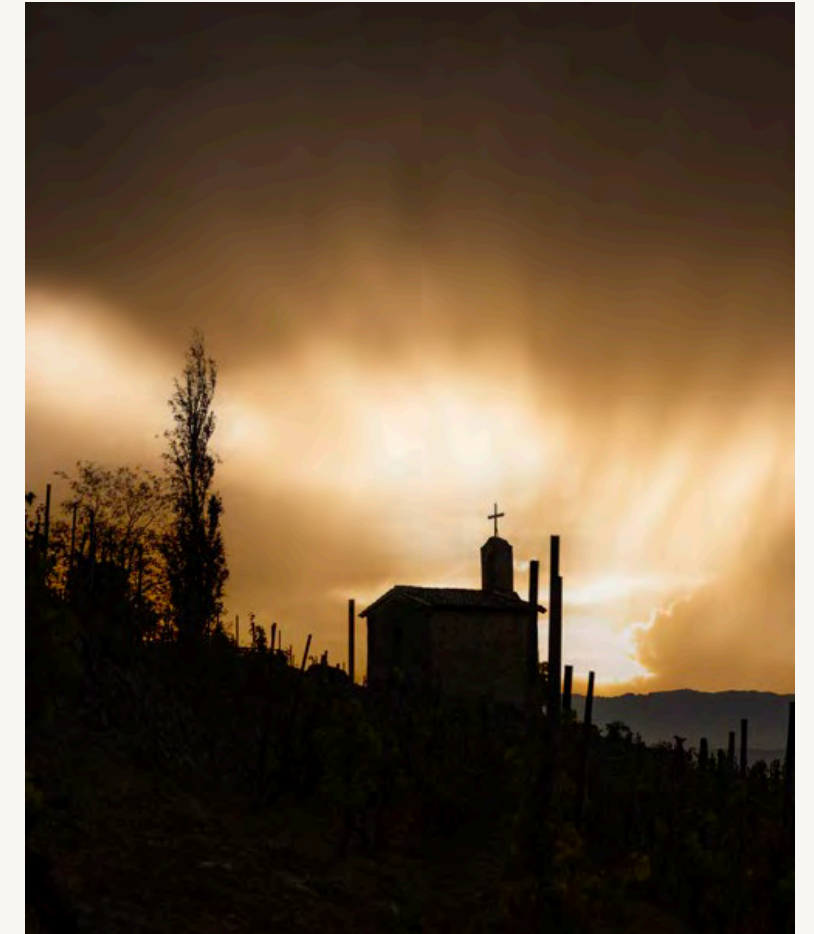
HERMITAGE RED



HERMITAGE WHITE

ROUSSANNE

This grape variety, native to the Rhône Valley, was first mentioned in 1780. It thrives in the poor clay-limestone soils found in Hermitage. Louis Jaboulet, convinced that its acidity was beneficial to the balance and longevity of his white wines, always maintained a significant proportion of Roussanne in the Hermitage vineyard. A fantastic heritage!



MARSANNE

Iconic of the Rhône Valley, this grape variety has been cultivated there for over 2000 years. Our centenary vines thrive particularly well on the parcels of Maison Blanche and Murets Plateaux, where loess soils moderate water stress.

It imparts body and a touch of bitterness to the Chevalier de Sterimberg wine in the finish. The national conservatory of Marsanne is located on our Saint-Péray parcels. Marsanne is also the chosen grape variety for crafting our Vin de Paille of Hermitage.



THE WINE

REVEALING THE GENIUS
OF THE TERROIR.



“AN INFINITE
WEALTH CARRIED ON
A CLOUD.”

Here is one of the descriptions that
could be applied to this wine, which
is both unique and incomparable.





La Chapelle

HERMITAGE

Derived from the most rocky parcels of Méal, Bessards, Rocoules, and Greffieux (with vines ranging from 40 to 100 years old), the perfect balance and depth of La Chapelle can only be found in the final blend of origins, thus revealing the wine's own genius.

Each terroir brings its aromatic characteristics, as well as the elegance of the tannin structures, which give this wine an exceptional aging potential.



le Chevalier de Stérimberg

HERMITAGE

The hermit, Knight Gaspard de Stérimberg, gave his name to the hill of Hermitage as well as to this cuvée made from Marsanne and Roussanne.

Coming from terroirs of loess and pebbles, this wine is complex on the palate, full-bodied, combining fruity and mineral aromas. It is as long-lasting on the palate as it is over time.





VINIFICATION
AND AGEING



HERMITAGE RED

The clusters, harvested by hand and placed in small 12 kg crates, are meticulously sorted manually on multiple sorting tables (cluster sorting, followed by manual or optical berry sorting).



Alcoholic fermentation takes place over a period of about 10 days, at temperatures between 22 and 28°C, using indigenous yeasts from the Northern Rhône. During this process, we gently extract the phenolic compounds from the grapes through gentle punch-downs and pump-overs. The post-fermentation maceration lasts for approximately 2 weeks to allow the wine's components to infuse gradually.

The wine is then aged for 12 months in French oak barrels, of which 15% are new, as well as in natural cement egg-shaped tanks for malolactic fermentation. Each year, the barrels are selected based on the cooperage, wood origin, and toasting level. The blending of different barrels contributes to the necessary complexity found in the wines.





HERMITAGE WHITE

The grapes are hand-harvested, sorted at the time of harvest, and placed in small 12kg crates.



They are then pressed as whole clusters and transferred to tanks by gravity. After settling, alcoholic fermentation takes place in natural cement egg-shaped tanks and some demi-muids. The aging process continues in the same containers with regular lees stirring. The egg-shaped tanks, with their ovoid shape, allow for a slow micro-oxygenation of the wines, preserving their purity.





CARING VITICULTURE

THE VINE, THIS TAMED VINE

We tend to forget, but the vine is wild. Beneath its appearance of an elegant bonsai, lies a vine that used to climb in the canopy to heal the edges of alluvial forests. Its strength, its wild instinct, have been tamed to yield precious clusters that will make the heart of our wines beat.



A WORK OF PATIENCE IN SERVICE OF GREAT WINES

REGENERATION AND RESILIENCE

To achieve this perfect harmony, a regenerative approach that involves a deep understanding of the nature of the vine and its connection to its overall environment has been implemented.

Embracing a resilient approach is an obvious priority in order to preserve this unique heritage that is the terroir of Domaine de La Chapelle Hermitage. Preservation does not mean stagnation; we view viticulture as a constant pursuit without limiting ourselves to a single approach.

Numerous trials conducted on the soils, vine, and wine allow us to observe, among other things, an improvement in soil structure and increased tolerance to water stress.

The wines exhibit more freshness, purity, and brightness, with vibrant aromas.

In this virtuous alchemy between the mineral, the vegetal, and the animal, the great wines of terroir are born, embodying soul and depth.



2006 —
REASONED AGRICULTURE AND THE BEGINNING OF THE TRANSITION TO ORGANIC FARMING.

2012 —
ISO 9001 AND 14001 CERTIFICATIONS.

2016 —
FIRST CERTIFIED ORGANIC VINTAGE AND TRANSITION TO BIODYNAMICS.

2018 —
HERMITAGE 100% CULTIVATED ACCORDING TO THE PRINCIPLES OF BIODYNAMICS.





WE DON'T MAKE
A GREAT WINE,
WE SIMPLY
PROVIDE IT WITH
THE MEANS TO
REVEAL ITSELF.

Caroline Frey, who has been entrusted
with these precious stone slopes for
nearly two decades, explains.



La Chapelle

HERMITAGE

