

le Chevalier de Sterimberg

HERMITAGE BLANC

2021

100% MARSANNE

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-weariness, 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 gold colour with bright blond highlights. This wine has a complex nose with floral and white-fleshed fruit notes. The attack is lively, with a fine, persistent acidity that gives the wine a certain direction and carries through to the finish. The mid-palate is full-bodied, with aromas of vine peach. Complexity and a fine balance between substance and acidity.

— Tasted in May 2022 —



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 of 2020 was not very wet, except in December, which helped to balance the water deficit. After a relatively mild winter, the spring was early and vegetation started to grow rapidly, 15 days ahead of schedule. However, vegetative development slowed down very quickly with the drop in temperature. Episodes of black frost were recorded during the nights of April 7 to 9 with temperatures between -1°C and -6°C. Spring was cool and rainfall was abundant in May. Flowering took place rapidly and in good conditions around June 7. The summer was also very wet with temperatures below normal. — **Harvest date:** 16 to 24 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 according to biodynamic principles since 2018)



Serving suggestion: 12 to 14°C	Alcohol: 14 % vol	PH: 3.30	Total acidity: 4.08 g/L eq. H2SO4
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