

Domaine de la Chapelle

France - Vallée du Rhône - Tain l'Hermitage



La Chapelle

HERMITAGE

Ownership/Founders Frey Family / Paul Jaboulet Aîné

Start of Activity 1834

Vitiviniculture Organic / Biodynamic

Hectares 13

Bottles produced 20.000

HERMITAGE LA CHAPELLE

100% Syrah

Production area: Legendary cru on the top of the Hermitage hill.

Terrain: La Chapelle nasce dall'assemblaggio dei più grandi terroir occidentali dell'Hermitage. Il terroir dei Roucoules, così come il lato generoso del Méal e di Les Greffieux, sono completati dalla profondità del Bessards e dalla freschezza di Varogne

Harvest: manual

Vinification: the maceration period lasts about 4 weeks with gentle extractions

Refinement: Aged in concrete eggs (18%) and French oak barrels (15% new)

Color: purplish

Fragrance: slight notes of roasted coffee, exotic characters of rose and musk, masterpiece of restraint and awareness, very seductive

Flavor: textured and velvety

Alcoholic Grade: 15% vol



It all began with the mystical knight Henri-Gaspard de Sterimberg, who, returning from the Albigensian Crusades in the 13th century, sensed the potential of this unique hill floating above the Drôme plain. Full of honour and weary of battle, he settled on the hill of Tain overlooking the Rhône. Aspiring to find peace and serenity, he built a chapel on the hillside, on the site of a Roman temple dedicated to the legendary Hercules. He then lived the life of a hermit, hence the name of the Hermitage appellation. He subsequently cultivated vines, and thanks to hard work and the help of the terroir, his wines became increasingly popular with pilgrims and travellers. La Chapelle has stood the test of time, and since 1919, the Jaboulet family and then the Frey family have taken turns cultivating the vines of this now legendary cuvée.