

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 LE CHEVALIER DE STERIMBERG BLANC

100% Marsanne

Production area: Maison Blanche, Murets Plateaux, Rocoules e Murets

Terrain: argillo-calcareo e sassosi su pendii collinari

Harvest: manual

Vinification: cold decantation, and alcoholic fermentation in concrete eggs

Refinement: in the same containers on the fine lees

Color: oro piuttosto pallido con un riflesso biondo brillante

Fragrance: rather pale gold with a bright blond reflection

Flavor: a nice volume on the mid-palate supported by vine peach aromas, complexity and a good balance between substance and acidity

Alcoholic Grade: 14% 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.