



## Domaine Chapel

With its steep slopes, high altitude parcels, and sandy granitic soils, the cru Chiroubles has more in common with the Northern Rhône than any other region in France. The Chapels now have just under three hectares of vines in the lieux-dits, Châtenay, Saint-Roch and Poulet. Each parcel comprises about one hectare of vines of various orientations, planted to high density, gobelet trained vines. In each parcel, the soil is a blend of pink granite, sandstone and various weathered magmatic rock fragments. Because of the steepness of the slopes, the soil is worked manually with a cable plow and hand tools. In certain parts of the parcel, where it is not too sandy, the soil is cultivated by horse.

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### Wine profile

Harmonious, rock dust & pomegranate.

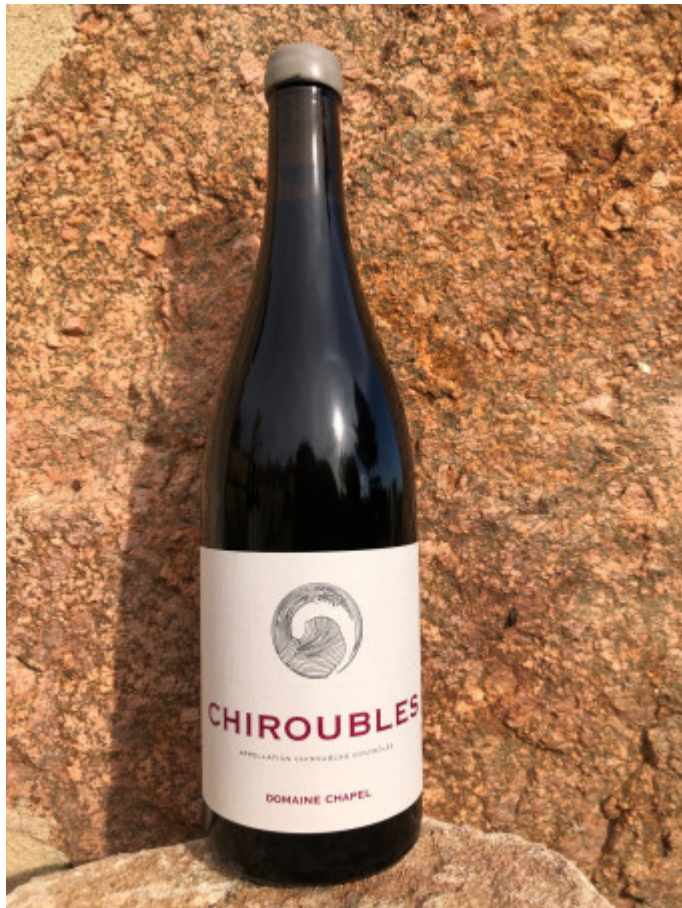
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### A Philosophy of Winemaking

Indigenous yeast. Semi-carbonic maceration for an average of two weeks before pressing.

### Aging

In fiber about 9 months. Un-fined and unfiltered.



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**Appellation:** Chiroubles

**Lieu-dit:** Saint-Roch | Poulet | Châtenay

**Grape Variety:** Gamay Noir à Jus Blanc

**Alcohol:** 13 %

**Soil composition:** Pink granite, sandstone and various weathered magmatic rock fragments.

**Culture :** Organic. Agroecology; working with nature to create a resilient and flourishing ecosystem. Manual labor with horse, cable plow and garden hoe.

**Harvest:** By hand with stems and berries intact. Carefully sorted.

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