



SAINT ROCH

La Chapelle

At worst the Roussillon is seen as an appendage of the Languedoc. Slightly better, but not great, is the temptation to see it as monolithic when in reality there are a range of terroirs from the coastal plain, to the three valleys which succeed each other from the north to the south to the unique spot where the Pyrenees meet the sea. While Jean-Marc is best known for his vineyards south of Perpignan he grew up near Maury where, as a teenager, he tended his first vineyard and made his first wine. So when the opportunity presented to purchase an estate here, how could he refuse?

Maury is probably best known for its aged, fortified wines, which means that it's really not that well known at all. When was the last time you had a Maury? Located in the Agly Valley, this region of the Roussillon is rugged, sheltered, and warm with distinctive black schist soils. These are the characteristics that make the terroir unique and in recognition of this fact as well as the prevailing trend in favor of dry wines, the AOC of Maury Sec was created. Maury Sec is darker, more mineral and more brooding in general than wines from the rest of the Roussillon. Grenache, not surprisingly, is the main grape along with smaller plantings of Syrah, Carignan and Mourvedre. Saint Roch even makes a small quantity of white wine from Grenache Blanc and Roussanne.

La Chapelle comes from the highest vineyard of Saint-Roch in the village of Lesquerde where 60 year old vines of Grenache and Syrah are planted on black schist and clay soils at 370m in elevation. Yields from this site has always been low at about 15hl/ha and each year Jean-Marc and his team harvest this site by hand, destem the fruit and ferment it in new French oak demi-muids. The maceration is anywhere from 4-5 weeks depending on the evolution of the wine and it is then aged in French oak for 18 months. After the aging is complete, Jean-Marc makes a blend from the 5 most complimentary barrels to create La Chapelle so in each vintage the percentages of Grenache and Syrah will change.

ORIGIN

France

APPELLATION

Côtes du Roussillon

SOIL

Schist, clay

AGE OF VINES

60

ELEVATION

200 meters

VARIETIES

Syrah, Grenache

FARMING

Practicing organic

FERMENTATION

Hand harvested, double sorted, pre-fermentation cooling, fermented in 500L French oak demi-muids, 4-5 week maceration with daily pigeage

AGING

18 months in new, 500L French oak demi-muids

ACCOLADES

92 – 2014 La Chapelle – Wine Advocate

92 – 2013 La Chapelle – Wine Advocate

93 – 2012 La Chapelle – Wine Advocate



ERIC SOLOMON
SELECTIONS