

M. Chapoutier

M. Chapoutier Ermitage Le Pavillon 2014 is an iconic single-vineyard Syrah from the renowned Hermitage appellation, combining intensity, elegance, and exceptional ageing potential.

Ermitage Le Pavillon 2014

Northern Rhône, France

96 James Suckling



Region and Vineyards

Le Pavillon originates from a **4-hectare parcel** in the Hermitage appellation, known for its unique geology. The vineyard features a **fine layer of sedimentary soils** over a **granitic subsoil**, which contributes to the wine's distinctive minerality and structure.

The vines are over **65 years old**, yielding small quantities of highly concentrated fruit. The Hermitage region benefits from a **continental climate** with warm, sunny days and cool nights, ideal for producing powerful and elegant Syrah wines.

Winemaking

The grapes for **Le Pavillon** are **hand-harvested** at the brink of over-maturity, ensuring concentrated flavors. The grapes are **fully destemmed** and fermented in **concrete tanks** with **one to two daily punch-downs** for optimal extraction. Fermentation temperatures are carefully controlled, never exceeding **32°C**.

The wine undergoes a **4 to 5-week maceration**, allowing for the polymerization of tannins and enhancing complexity. Only the **free-run wine** is used for this single-vineyard selection. The wine is aged for **18 to 20 months** in **oak barrels**, with approximately **30% new oak**, allowing for natural clarification and seamless integration of flavors.

Tasting Notes

- **Color**: Deep garnet red with vibrant purple highlights.
- **Aroma**: A bold bouquet of **smoky tar**, **raspberry**, **blackberry**, **walnut**, and **liquorice**, layered with hints of tobacco.
- **Palate**: Intense and complex, with a powerful attack leading to a velvety and balanced mid-palate. The finish is long, featuring notes of **liquorice**, **tobacco**, and **cocoa**.

Alcohol :14,00 %

Composition: 100% Syrah

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Did you know?

The **Le Pavillon** vineyard is certified **biodynamic** and organic, ensuring sustainable practices that enhance the purity of the wine. This wine is known for its extraordinary ageing potential, with the ability to mature beautifully for **30 to 60 years**, and exceptional vintages lasting up to **75 years**.

Wine Pairing Ideas

- **Roast Venison with Blackberry Sauce**: The wine's deep berry and smoky notes complement the gamey richness of venison.
- **Braised Short Ribs with Polenta**: The velvety tannins balance the dish's richness and creamy texture.
- **Aged Comté or Manchego Cheese**: The wine's complexity pairs beautifully with the nutty and savory elements of these cheeses.
- **Dark Chocolate Tart with Espresso Cream**: The cocoa and liquorice notes echo the dessert's richness and depth.



James Suckling (JS) : 96 Points (2014)

Made from 65 year old vines on the granitic Bessards section of Hermitage. Some very assertive red plum, red nectarine and orange zest. There is a wealth of spice and dark mineral-flecked interest. The palate is extremely supple and smooth with attractive, fine-cut tannins. A long, plush and very polished dark plum stone finish. Drink 2020 and beyond.



Vinous (Antonio Galloni) (VN) : 96 Points (2014)

Opaque ruby. A deeply perfumed bouquet evokes candied dark berries, cherry cola, incense and violet, and a smoky mineral nuance builds in the glass. Intense, mineral-laced black and blue fruit and floral pastille flavors are given focus and spine by juicy acidity. Closes sweet, seamless and extremely long; peppery spices and smoky minerals add vivacity. This wine's blend of power and finesse is extremely impressive. (JR)



Robert Parker (RP) : 96 Points (2014)

The 2014 Ermitage le Pavillon is another wine from this team that defies the vintage. Full-bodied, concentrated, impeccably balanced and seamless, with classic notes of crushed rocks, graphite, cassis and blackcurrants, it hits the palate with no hard edges, has a great mid-palate and possesses sweet tannin. Michel commented that this wine reminded him of the 1982, and while it offers pleasure even today, it won't hit maturity for another decade.