

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

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.



