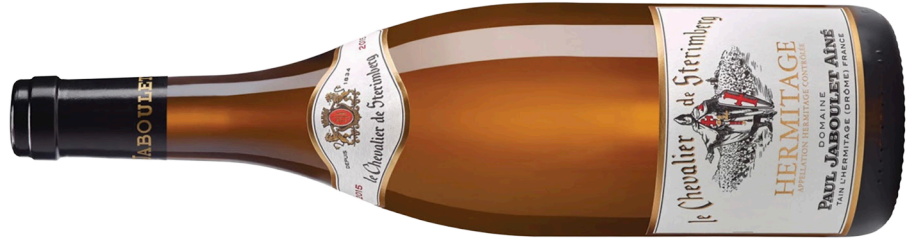




DHALL & NASH



DOMAINES PAUL JABOULET AÎNÉ  
2015 HERMITAGE LE CHEVALIER  
DE STÉRIMBERG  
RHÔNE VALLEY, FRANCE



DRY MED SWEET



ALCOHOL  
13.5%

VARIETY  
70% Marsanne, 30% Roussanne

*"Named after the knight Gaspard de Sterimberg, who settled in Hermitage and built the iconic stone chapel that sits atop the hill."*

Colour Notes

Pale yellow with a bright luminescence.

Aroma Notes

This wine reveals delicate but generous aromas of stonefruit, florals and lemon.

Palate Notes

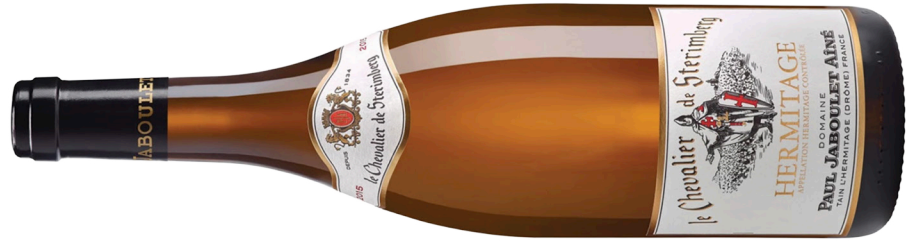
The mouth is fresh, bright and linear, with a touch of creamy butteriness highlighting the fresh citrus and minerality.



DHALL & NASH



DOMAINES PAUL JABOULET AÎNÉ  
2015 HERMITAGE LE CHEVALIER  
DE STÉRIMBERG  
RHÔNE VALLEY, FRANCE



*“Named after the knight Gaspard de Sterimberg, who settled in Hermitage and built the iconic stone chapel that sits atop the hill.”*

Robert Parker's The Wine Advocate

*93 POINTS*

The 2015 Hermitage Blanc Le Chevalier de Sterimberg is another medium-bodied, pure, energetic white that offers fabulous minerality, crisp white peach and a touch of hazelnut on the finish. I'd love to see more depth and richness here, but it's impeccably balanced and there's no denying this beauty has class. Drink it anytime over the coming decade or more.

*- Jeb Dunnuck*

Antonio Galloni's Vinous

*93 POINTS*

Limpid yellow. Vibrant, mineral-accented aromas of pear skin and Meyer lemon, joined by hints of smoky lees, iodine and anise that emerge with air. Sappy, concentrated and seamless on the palate, offering palate-staining citrus and orchard fruit and toasted brioche flavors sharpened by a chalky mineral nuance. Finishes taut, minerally and impressively long; echoes of citrus pith and smoky minerals add cut and focus.

*- Josh Reynolds*



PRODUCTION OF  
DOMAINES PAUL JABOULET AÎNÉ  
2015 HERMITAGE LE CHEVALIER  
DE STÉRIMBERG



FERMENTATION

Harvested by hand into small 15kg crates and pressed straight away to minimise any risk of oxidation. They are then vinified traditionally in oak and stainless steel tanks. Alcoholic fermentation occurs in oak casks and concrete eggs.

MATURATION

The lees are regularly brought back into suspension through stirring over the 8 - 10 month aging process.



HARVEST AT THE JABOULET VINEYARDS



THE LAND  
DOMAINES PAUL JABOULET AÎNÉ  
2015 HERMITAGE LE CHEVALIER  
DE STÉRIMBERG



France,  
Rhône Valley

VITICULTURE

Biodynamic

SOIL TYPE

Clay-chalk and sandy pebble soils on steep slopes, producing complex and elegant white Hermitage wines.

YIELD (HL/HA)

30 hl/ha

AVERAGE VINE AGE

35 Years

FRUITION

HARVEST

04/09/15