



DOMAINE CHAPEL

Year Founded: 2016

Region: Régnié, Beaujolais, France

Winemaker: Michele and David Chapel

Known For: Walking through their vineyards today reveals a vibrant tapestry of biodiversity and animal life. This harmonious coexistence with nature is encapsulated in their winemaking, which embraces and preserves the essence of this living ecosystem within each bottle.

-Organic, Vegan-

While visiting Beaujolais in 2013, Michele Smith met David Chapel rather serendipitously, when Mathieu Lapierre asked David, who was working at Domaine Lapierre at the time, to lead her tasting. C'était un coup de foudre! Shortly after, David moved to NYC to be closer to Michele, who at the time was wine director at Michelin-starred, Brooklyn Fare. After putting in a few years in NYC, he wooed her back to his beloved granite slopes of Beaujolais to embark on a path to become vigneron together. Vinifying their first vintage at Lapierre in 2016, they soon after found their family home and cellars in the village of Régnié-Durette and got to work. Today, the Chapel's farm 7.5 hectares of old, gnarly vines on the high slopes of Beaujolais, divided between the crus Chiroubles, Fleurie and their home village of Régnié. Longtime friends of GCS, we have been honored to represent this estate since day one and love watching the continued evolution of the Chapel's stewardship, which has always been rooted in bringing their parcels to life with respect for their surrounding environments. Michele and David have spent countless hours farming these heroic sites by hand. Sharing an apéro with their resulting wine, on their picture perfect terrace overlooking the rolling hills of vines is a testament to this painstaking labor of love.



2022 Chiroubles

Gamay Noir. This juicy and easy-drinking Bojo is noted with flavors of cranberry, black cherry, wet rocks, and fresh cut herbs. Perfect for pairing with pizza, burgers, and a variety of hors d'oeuvres.

No SO2 added during vinification or aging, 100% whole cluster, 2-3 week semi-carbonic maceration and ambient yeast fermentation in fiberglass tank with pump-overs, aged for 9 months in tank, no fining, no filtration, minimal SO2 added before bottling (approx. 20 ppm).

90 Points - Robert Parker - *"Unfolds with lush aromas of bramble fruits, tangy raspberries, cherries, hibiscus, Indian spices and dried herbs. While more introspective on the palate than on the nose, it possesses a stealthy demeanor, displaying concentration and agility with an energetic presence. Medium-bodied, it is buoyed by ripe acidity and fine-grained tannins that gently tease the cheeks, tied together with notes of spice and cracked peppercorns that lend additional piquancy."*