



Domaine J.L. Chave

2019 l'Ermitage Blanc

Rhône, France

May 2020

reviewed by Josh Raynolds

Tasted in components. #1) Peleat: Emphatically floral, with powerful pear, Meyer lemon qualities, building iodine, fennel and mineral notes. #2) Rocoules Haute: Pungent citrus fruits, pear skin and jasmine on the nose. Weighty yet lithe as well, showing serious intensity to its sappy orchard and citrus fruit flavors. #3) Rocoules mid-slope: Spicy and incisive, showing sharp definition to its fresh yellow plum and orange flavors. Mineral notes build with air and add fine delineation and back-end cut. #4) Roucules Bas: Richer still, displaying an array of ripe orchard and pit fruit qualities and building floral and mineral notes. A hint of tangerine emerges with air and adds energy to lingering peach nectar and pear liqueur notes. (96-98 points)

