

DOMAINE JEAN-LOUIS CHAVE

MAUVES EN ARDÈCHE - FRANCE

PROFILE

The Chave family is based in a small village on the northern right bank of the Rhone. There have been Chaves growing vines on the famous Hermitage hill since 1481. Gerard Chave took over from his father in 1970 and rapidly achieved megastar status due to the extraordinary quality of his wines and has since passed on the winemaking responsibilities to his son Jean-Louis. The Chave's methods for all their winemaking are traditional farming, super low yields, full ripeness, and minimal manipulation. Their unmatched meticulousness continues through five centuries to render venerable expressions of the purest of Rhône terroir.

The 2016 vintage received a perfect 100-point score from Jeb Dunnuck: "There's not much of the 2016 Hermitage Blanc to go around due to hail in the springtime, yet the resulting wine is another magical effort from this domaine. Bottled in August, it opens up with a fabulous blast of quince, white flowers, buttered citrus, licorice, and exotic spices. These all carry over to the palate, where the wine is full-bodied, rounded, and incredibly sexy, with a layered, mouthfilling texture. It doesn't have the sheer weight of the 2009 and 2010, but is deep, opulent, with plenty of fat and glycerin, and straight-up awesome purity of fruit." (JD)



L'Hermitage

N° 0001

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SPECIFICATIONS

Wine: Hermitage Blanc

Varietals: 85% Marsanne, 15% Roussanne

Appellation: Hermitage Blanc AOC

Vineyard Location: Rocoules: A mid-slope site of clay and limestone dominated by white grapes, as reds sourced from this site would tend to have coarse tannins.

Hermite: A monopole owned by the Chave family since 1984. Located at the very top of the Hermitage hill and has a range of soil types, including granite and loess.

Péléat: Another monopole that lies adjacent to Rocoules. Stony, sandy soil provides wines that are firmer and more complex.

Maison Blanche: A fairly large vineyard which lies above Rocoules. The soil is iron-rich clay with a top layer of fine loess.

Vinification: Fermentation 100% in oak barrel. Aged in barriques for 24 months.

Tasting Notes: The 2016 vintage is redolent with white flowers and honeysuckle. Increased acidity for the vintage results in a taut structure and incredible length. Notes of orange blossom and lemon curd.



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