

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.

95-96 points for the 2016 vintage from JamesSuckling.com: "Super floral. Violets, fragrant and fine-ground white peppers, dark plums and black stones, spices and dark chocolate notes too. The palate has finesse, detail, power and impressive balance. There's a plump red-fruited core that is really muscular. Expansive body building to an astutely balanced and elegant finish. Graphite to close. Brilliant. Barrel Sample." (NS)

SPECIFICATIONS

Wine: Saint-Joseph Rouge

Varietals: Syrah

Appellation: Saint-Joseph AOC

Vineyard Location: Tournon: The oldest vines in the Saint-Joseph, some dating to the early 1900s. The soil is granite mixed with clay. Holdings on Dardouelle, with more clay in its lower reaches, and Les Oliviers, known for its rich wines with milder tannins.

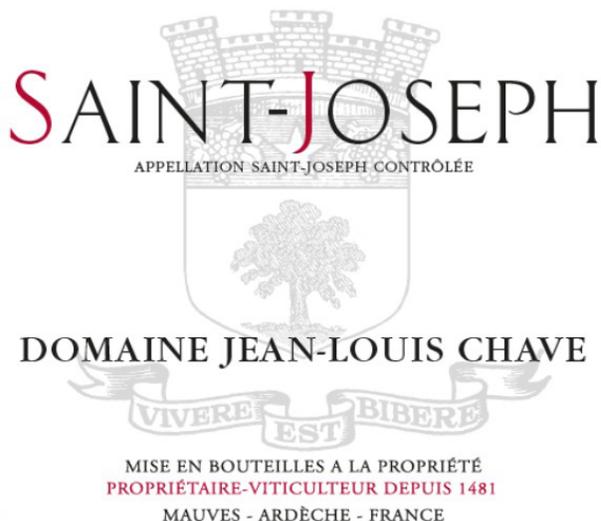
Mauves: More acid granite slopes. Holdings on Les Côtes, the most southerly site in Mauves, and Sapelias.

St-Jean-de-Muzols: From Pichonnier, with less rich, smaller granite particles, a site that gives more generous wines with riper tannins.

Lemps: From Bachasson, with a neutral soil makeup comparable to Bessards on Hermitage.

Vinification: The grapes are vinified at the Domaine using indigenous yeasts in wood tonneaux and stainless steel tanks, then aged for 15-18 months in barriques.

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