



## 2011 Chave Hermitage Blanc

Jean-Louis Chave

A Marsanne Dry White Table Wine from  
Hermitage, Northern Rhone, Rhone, France

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## Rating: 96

Just bottled, the 2011 Hermitage Blanc also shows the richer side of Hermitage with its full-bodied, voluptuously textured and up-front profile. Honeysuckle, licorice, toast, citrus oil and liquid mineral-like qualities all emerge from this beauty, and it stays beautifully fresh and focused on the palate. A blend of mostly Marsanne, yet with roughly 20% Roussanne, from the l’Ermite, Les Rocoules, Maison Blanche and Peleat lieu-dits, this substantial white should be consumed over the coming 2-4 years, or forgotten for a decade or more. It will have over two decades of longevity. One of the highlight visits during my time spent working in the Northern Rhone, Jean-Louis Chave (who is often called “The Pope of Hermitage” by others) makes some of the most profound wines in the world today. As he says, “We don’t make Chave, we make Hermitage,” and there are few things more educational, when trying to understand this storied appellation, than to taste through each of Jean-Louis’s different Hermitage plots from barrel. The striking minerality and austere cut of the l’Ermite parcel is in stark contrast to the voluptuousness and texture that’s found in the Le Meal (which is just down the slope); and both are completely different from the silky, polished and perfumed Peleat lieu-dit. Despite the notoriety here, Jean-Louis remains one of the most humble and straight talking winemakers out there, and his wines deserve a place in any wine lover’s cellar.

