

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 from Josh Reynolds for Vinous: "(this wine was formerly called "Celeste"; from granitic soils at Mauves) Pale yellow-gold. A highly perfumed bouquet evokes mineral-laced candied fig, tangerine, white flowers and toasted nuts, and hints of ginger and beeswax emerge slowly. Penetrating, concentrated and emphatically mineral in character, with juicy acidity enlivening orchard and citrus fruit and lemon curd flavors. Rich but vibrant in style, displaying impressive finishing thrust and strong, mineral-driven persistence. (92 points)

SPECIFICATIONS

Wine: J.L. Chave Sélection Saint-Joseph Blanc "Circa"

Varietals: 60% Roussanne, 40 % Marsanne

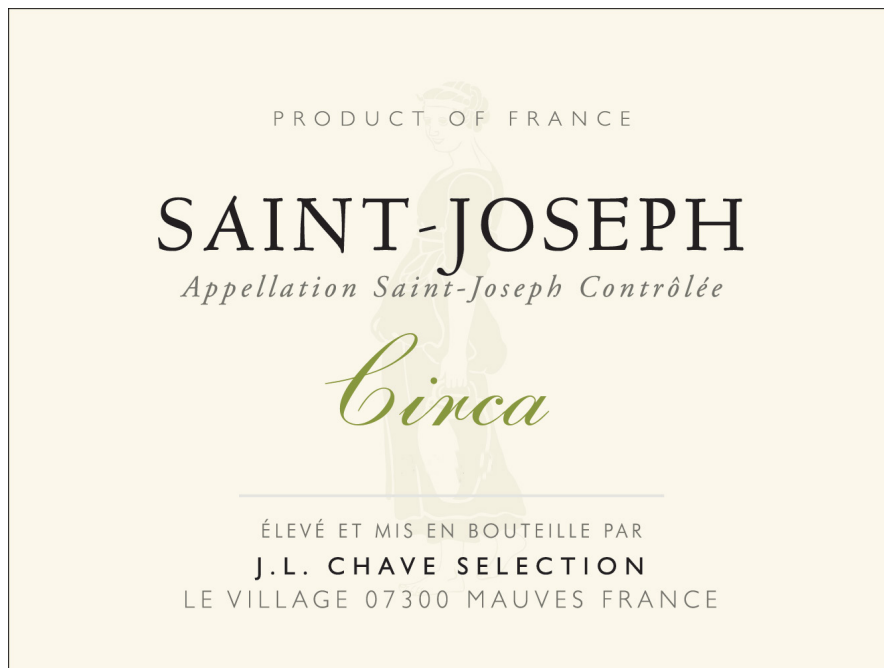
Appellation: Saint-Joseph AOC

Soil: Granite

Vineyard Age: 5-60 years

Vineyard Location: The vineyards for Circa are located in Mauves on granitic slopes. This white St Joseph differs from the white Hermitage in that the soil of white Hermitage (clay and limestone) gives softness and suppleness to the wine whereas the granite soil expresses a wonderful minerality which perfectly accompanies food and gives an additional sense of vivacity.

Vinification: Fermentation 100% in barrel. Aged in barriques for 14 months.



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com