

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.

93 points for the 2017 vintage from Vinous: "Opaque magenta. Mineral- and spice-accented dark berry and cherry aromas are complemented by a smoky nuance that builds with air. Concentrated blackberry and bitter cherry flavors show very good depth and take a sweeter turn on the back half. Finishes emphatically spicy and quite long, with supple, well-knit tannins lending shape to clinging cherry and floral pastille notes." (JR)

SPECIFICATIONS

Wine: J.L. Chave Sélection Saint-Joseph Rouge "Offerus"

Varietals: Syrah

Appellation: Saint-Joseph AOC

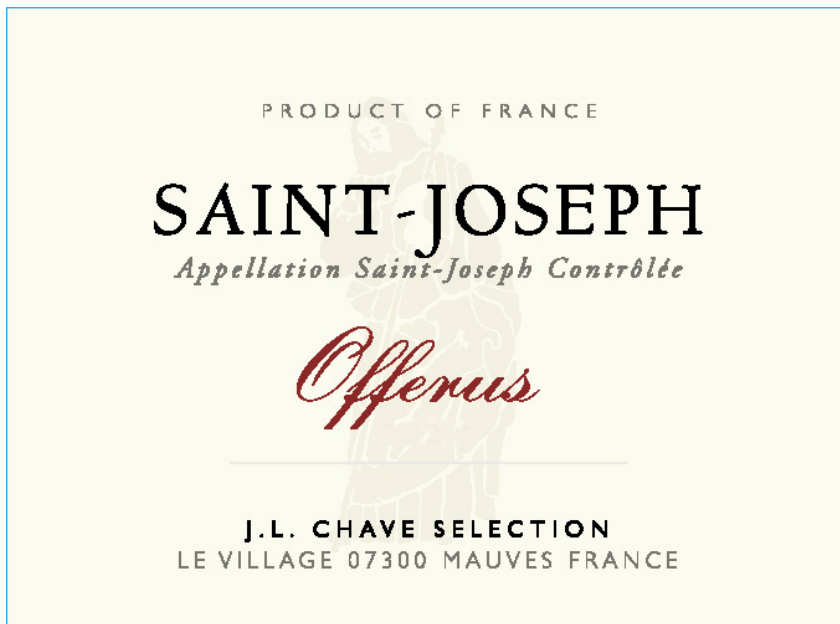
Soil: Granite

Farming Practices: Organic

Vineyard Age: 5-80 years

Vineyard Location: The organic vineyards used for Offerus are located in the communities of Mauves, Tournon, and St. Jean de Muzols and are owned by Jean-Louis. These eastern-facing vineyard sites express tightly wound tannins, spice, and power. They add structure and depth that is the hallmark of Offerus.

Vinification: About 50% destemmed. Fermentation in wood tonneaux and stainless steel tanks. Aged in barriques and foudres for 18 months.



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