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.

"One of my favorite visits during my trip through the Northern Rhône is with Jean-Louis Chave and Family. This iconic estate continues to produce reference point wines from Hermitage and more and more St Joseph, where Jean-Louis has spent an incredible amount of time and effort over the past decade or more." (Jeb Dunnuck, Wine Advocate, December 2016)

PRODUCT OF FRANCE

HERMITAGE

Appellation Hermitage Contrôlée



BOTTLED BY

J.L. CHAVE SELECTION
LE VILLAGE 07300 MAUVES FRANCE

SPECIFICATIONS

Wine: J.L. Chave Sélection Hermitage Blanc "Blanche"

Varietals: 80% Marsanne, 20 %

Roussane

Appellation: Hermitage AOC

Vineyard Age: 50-60 years

Soil: Clay, loess

Vineyard Location: The fruit for this wine comes mainly from the lieu-dit Maison Blanche, which sits atop the hill of Hermitage. The soil is iron-rich clay and loess and it is important to constantly maintain this vineyard, as the fine top layer of loess soil erodes easily. This terroir is very interesting for the white as it comes from a cooler soil and gives aromas of stone fruit and white flowers. Some additional fruit comes from l'Ermite and Peleàt. It is a white Hermitage that has the advantage of being approachable at a young age for drinking pleasure as well as having upwards of ten years of aging potential.

Vinification: Fermented in barriques. Aged in barriques for 18-24 months.



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