



Jean-Louis Chave

Hermitage Rouge 2014

Rhône, France

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Score: 94-96 Points

As normal, I was able to taste the 2014 Hermitage in its individual components, with the Bessards and l'Hermité (which are the backbone of the cuvee) both showing full-bodied richness, plenty of mid-palate depth and no shortage of tannic grip. The Méal is always the most jammy and forward, and is easily the most identifiable given its sexy, supple texture, although it never has the definition or cut of the Bessards. The Peleat and Beaume barrels are normally smaller components in the final blend, with the Beaume always showing the most spice-laced and perfumed of the two. The 2014 shows the house elegance and purity, yet has solid ripeness and texture. All of the samples had solid tannic grip, but the overall impression was much more forward and approachable than the 2013, and I suspect it will be relatively accessible with short term cellaring.

