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)

SPECIFICATIONS

Wine: J.L. Chave Sélection Crozes-Hermitage Rouge "Silène"

Varietals: Syrah

Appellation: Crozes-Hermitage AOC

Vineyard Age: 5-25 years

Soil: Granite

Vineyard Location: The vineyards for Silène are vineyards located in Saviaux and Gervans. Gervans is located on a hillside abutting the hill of Hermitage and has deep loess soils of yellow-brown sandy loam that is a little stony. Saviaux is located further south in Les Chassis, and has deep, very stony soils on less than one meter of acidic sandy loam with deeper soils of red clay. The blend continues to evolve as Lean-Louis buys more land in Crozes.

Vinification: The grapes are vinified at the domaine using indigenous yeasts in wood tonneaux and stainless steel tanks, then aged for 15-18 months in barriques.

Tasting Notes: Ripe fruit balanced out by backbone and structure, this Syrah shows plum, black pepper, pencil lead, and warming spices. Perfect with heartier comfort foods such as cassoulet or braised beef short ribs.