

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)

93 points for the 2015 vintage from Wine Spectator: "Intense, with a racy graphite edge driving the core of crushed plum and cherry fruit along. Dried anise, fruitcake and black tea notes run along the edges, adding range and texture." (JM)

SPECIFICATIONS

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

Varietals: Syrah

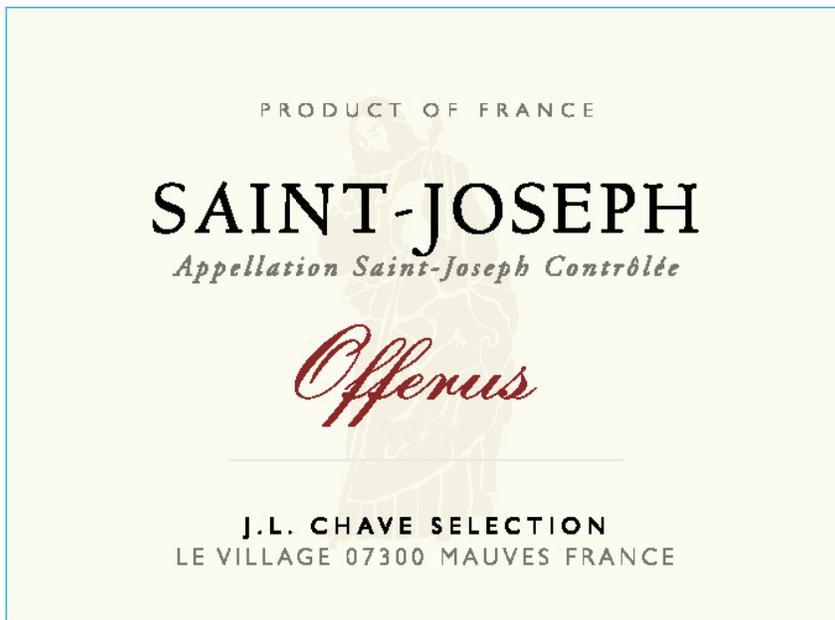
Appellation: Saint-Joseph AOC

Soil: Granite

Vineyard Age: 5-80 years

Vineyard Location: The vineyards used for Offerus are located in two distinct St. Joseph areas. The communities of Mauves, Tournon, and St. Jean de Muzols yield over 80% of the blend and are owned by Jean-Louis. These southern vineyard sites express tightly wound tannins, spice, and power. They add structure and depth to complete the harmony of Offerus. The remaining vineyards are located in more northerly communities around Serrières, and even these are farmed mainly by Jean-Louis, though he doesn't own the vineyards. This soil produces wines which are more elegant with incredible purity, definition, and focus.

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



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