

# 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 Hermitage "Farconnet"

**Varietals:** Syrah

**Appellation:** Hermitage AOC

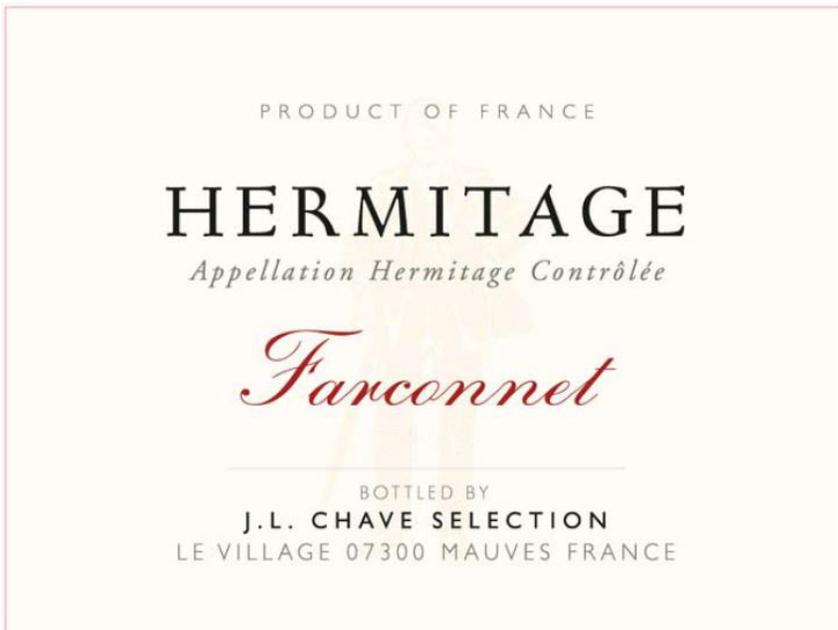
**Vineyard Age:** 10-60 years

**Soil:** Sand, clay, limestone & galets

**Vineyard Location:** The grapes come from 3 distinctive parts of the Hermitage hill. The majority of the blend comes from Diognières, which is at the base of the hill on alluvial soil with many small pebbles. It lends a note of spice to the wine. The next parcel is Péleat. It sits above Diognières and is composed of more sand and limestone in the clay. It gives finesse to the wine. And finally, Greffieux sits at the base of Le Méal on the hill. Its soil consists of rolled river stones brought by the glaciers. It brings structure to the finished wine.

Farconnet was the name of a nobleman back in the time of Jean-Louis Chave's great grandfather. He was actually the man from whom the great grandfather bought the Bessards parcel.

**Vinification:** Fermented in tonneaux and stainless steel. Aged in barriques for 18-24 months.



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