

Jean-Louis Chave

2012 L'Hermitage Rouge



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. Recently he has passed on the winemaking responsibilities to his son Jean-Louis.

The heart of the operation, however, is across the river, on the hill of Hermitage. Here Chave owns vines in nine of the eighteen vineyards that cover the hill. Jean-Louis Chave and his father believe that the rich variety of terroirs to be found on the hill are vital in blending a wine which has all of the features they desire, including finesse, structure and complexity.

Appellation L'Hermitage

Varietals Syrah and Grenache

Vineyard The appellation regulations permit the inclusion of up to 15% of white grapes in the final blend, although those producers use less than this, if any at all. Chave have some white grapevines planted alongside their red in L'Hermitage. The following vineyards provide the fruit:

Les Bessards the backbone of the wine. Les Bessards is one of the greatest vineyards on the hill, a large site on granite soils at the western end.

Le Méal another large site, next to les Bessards, but with more chalky soils.

L'Hermitage a monopole, this site is owned entirely by the Chave family. There are 15% white grapevines planted with the red in this vineyard.

Les Rocoules despite this site being favoured for white grapes, a small amount of red from this vineyard provides some tannic structure to the final blend.

Péléat Monopole. A stony, sandy soil, adjacent to Rocoules.

Tasting Notes Sourced from several different plots that are heavily granitic, the terroir really shows up in the structured minerality of this wine. As it ages, it will develop a complex bouquet of black and red fruits, spice, leather, earth, and smoke. Give this some time in the cellar, then pop the cork for a dry aged steak or roasted lamb.



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