

Jean-Louis Chave Selection

Saint-Joseph rouge Offerus



Grape varietal: 100% Syrah

Vine age: 5-80 years

Soil type: Granite

Geographical Situation:

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. 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. This soil produces wines which are more elegant with incredible purity, definition, and focus.

The project of Offerus has evolved since its first vintage of 1995. In the beginning, 100% of the wine was purchased from producers of high quality/ small quantity St Joseph domaines. Since the late 1990's, Jean Louis Chave began purchasing and replanting parcels of St. Joseph. Currently, over 60% of the Offerus comes from these young vines owned by the Domaine JL Chave, which sells off the juice in bulk to JL Chave Selection for elevage and bottling. It is a quality assurance beneficial for the Offerus.

Reviews:

Stephen Tanzer's International Wine Cellar

By *Josh Reynolds* : **90 Points**

Inky ruby. Powerful aromas of blackcurrant, dark cherry and olive, with a smoky undertone of dark chocolate and violet. Weighty dark berry and violet pastille flavors coat the palate, with velvety tannins providing shape on the back. Rich but not especially heavy, with very good finishing cling to the flavors of candied flowers and cracked pepper. This could only be syrah.

