

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
69959	2011 Domaine Jean Louis Chave Hermitage Blanc	\$295.00	\$250.00*	15%
	<p>"Just bottled, the 2011 Hermitage Blanc also shows the richer side of Hermitage with its full-bodied, voluptuously textured and up-front profile. Honeysuckle, licorice, toast, citrus oil and liquid mineral-like qualities all emerge from this beauty, and it stays beautifully fresh and focused on the palate. A blend of mostly Marsanne, yet with roughly 20% Roussanne, from the l'Ermite, Les Rocoules, Maison Blanche and Peleat lieux-dits, this substantial white should be consumed over the coming 2-4 years, or forgotten for a decade or more. It will have over two decades of longevity." - Reviewed by: The Wine Advocate - 96pts</p>			
57298	2011 Chapoutier Chante Alouette Hermitage Blanc	\$99.99	N/A	N/A
	<p>"Possibly the finest cuvee of this wine I have ever tasted, the stunning, rich 2011 Ermitage Chante Alouette comes from three separate parcels on Hermitage Hill (Meal, Les Murets and Chante Alouette) and reveals plenty of white currant, buttered citrus, tangerine oil and honeysuckle along with hints of such exotic fruits as mango. It is a full-bodied, Montrachet-styled, dry white." - Reviewed by: The Wine Advocate - 95pts</p>			
11889	2006 Domaine Jean Louis Chave Hermitage Blanc	\$195.00	\$145.00*	26%
	<p>"Intense, rich and remarkably focused, this offers stunning purity of fruit, such as Jonagold apple and Cavailon melon, along with enticing heather honey, roasted macadamia nut, orange blossom and dried persimmon notes, all laid over a dense but brilliantly defined palate. The nearly endless finish of beeswax and buttered brioche is absolutely fantastic. Drink now or hold for a decade. Perhaps the best white produced here to date." - Reviewed by: Wine Spectator - 99pts</p>			
21133	2007 Guigal Ermitage Ex Voto Blanc	\$225.00	N/A	N/A
	<p>"The 2007 is more closed than the 2006, revealing a light gold color along with hints of crushed rocks, white currants, quince, hazelnut and marmalade, excellent acidity and super intensity but much less evolution, which is atypical for this vintage. Cellar it for several years and consume it over the following two decades." Reviewed by Robert Parker. - Reviewed by: The Wine Advocate - 93pts</p>			