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RHÔNE

EN PRIMEUR 2005

GOEDHUIS & COMPANY

FINE WINE MERCHANTS

R H Ô N E

E N P R I M E U R 2 0 0 5

INTRODUCTION

The Rhône is a fascinating viticultural dichotomy. Attached at the hip of Montélimar, its two sub-regions form a valley of approximately 165 kilometres in length. From the steep terraced northern vineyards climbing towards the skies to the rolling slopes of Gigondas and the stony plains of Châteauneuf du Pape, these wines are inherently different yet undoubtedly linked – by varieties, philosophy and the notorious and tempestuous wind known as Le Mistral.

Though produced from Syrah rather than Pinot Noir, in many respects northern Rhône wines are more similar to Burgundy than to their southern siblings. Offering excellent minerality, noticeable purity and superb finesse, these wines range from the appealingly rustic in St Joseph to the eloquent and ethereal in Côte Rôtie to the powerful and brooding in Hermitage.

Warm, spicy and sauvage, the southern Rhône is a different beast. Instinctively Mediterranean, its wines are fleshy and rich with typical notes of ripe bramble fruit, garrigue and black pepper. Though Syrah is still grown in the south, it is here where Grenache is king. Other meridional varieties, such as Mourvèdre, Carignan and Cinsault, wrestle for representation on the low lying, stony vineyards. In the end, their harmonious blends create some of the most hedonistic wines produced in the world – from velvety and welcoming Côtes du Rhône to rich and textured Gigondas to robust yet gallant Châteauneuf du Pape – these wines offer pleasure to wine aficionados of every level.

We are delighted to offer some of the most exceptional producers from these two regions – producers who are conscientious in the vineyard and in the chai leading to superb clarity of fruit, well balanced structure and discernable terroir.

We continue to work with wonderfully traditional producers such as René Rostaing, Clusel Roch, Bernard Faurie, Domaine Cayron, and Jean-Paul Versino, the more contemporary ones such as Stéphane Ogier, Pierre Gaillard, Stéphane Montez of Domaine Monteillet, and the Gonnet family from Font de Michelle, as well as those that fall in between both schools such as Christophe and Patrick Bonnefond, Vincent and Paul Avril of Clos des Papes and Clos des Cazaux in Vacqueyras.

We are also delighted to begin working with André Perret who came to our attention while sipping one of his aged, Hermitage-like St. Josephs and a mineral driven, poised Condrieu in a local restaurant. Further additions include Domaine Rousset, a little known producer of traditionally styled Crozes Hermitage; Domaine Alain Voge, whose exceptionally elegant Cornas can rival more northerly and coveted counterparts and the cult Languedoc producer, Mas de Daumas Gassac. All masters of their vineyards, they do not disappoint.

THE VINTAGE

The 2005 vintage will go down in history books as exceptional in the Rhône Valley. Similar to Bordeaux, it could not have been any more idyllic, and in many ways the wines made themselves. Similar weather patterns occurred in both the north and the south, the only true difference being the temperatures. In the north, its days were warm to hot with lots of sun while its nights were cool. There were no serious spikes of heat or heavy rain – just the very occasional shower to perk up the vines. This enabled many of the grapes to ripen well yet retain their fresh acidity.

In the southern Rhône, many vigneronns compared vintage conditions to those of 1989 when the days were hot (occasionally reaching temperatures of 38-43°C) and the nights were warm and less cooling than those in the north. But no fear. There was always the mistral, that fantastically powerful northern wind which occasionally bathed the southern grapes in cool air. The south, too, experienced the very occasional shower subtly giving a little life back into the vines and ensuring slow and even ripening.

For certain growers, the quantities were about 20% less than 2004. This was due in part to the fact that 2004 was a high yielding vintage, making up for the difficulties encountered in 2003. Secondly, that famous Mistral made an unwelcome visit during flowering (notably in the southern valley), and as a result fewer berries had been pollinated. This, too, contributed to the grapes' extraordinary concentration.

THE WINES

The wines from the 2005 vintage are some of the most intense that we have ever tasted. They seem to be high in everything – ripe tannin, colour, concentration, flavour, freshness and even minerality. The vintage influences go far and wide, but they are particularly noticeable in the northern Rhône. Since its climate is continental, its variations are greater. As a result, 2005's touch was particularly strong in this area where ripeness is key. It must be said that there were no overt green aromatics or tannins anywhere in the northern Rhône where we tasted. Though these notes often add to the charm and style of northern Rhône reds, it is breathtaking to experience Syrah at its best. And it is at these moments that one is able to understand thoroughly the true potential of this grape. Though some wines will be approachable within the first few years of life, others will require much cellaring in order for their profound characteristics to unveil themselves. Similar to the reds, the whites achieved optimum ripeness and many examples are unreservedly hedonistic with rich, layered palates.

In the south, 2005's firm hand can be felt, though slightly less so, due to the more consistent Mediterranean climate. The wines are no doubt richer than the 2004s and what they lack in subtlety, they make up for with brooding tannins and more powerful structure. One producer described his 2005 Châteauneufs as "more 'classic' Châteauneuf du Pape" and that "they are what people expect." They will be true vins de garde. Many whites from the southern Rhône are tremendously fruit forward and surprisingly fresh despite the warmth of the vintage. The apparent freshness had mostly likely been helped by the appellation's ability to blend varieties – the elegant, crisp Bourboulenc and Clairette uplifting the round, hedonistic Roussanne and Grenache Blanc.

All across the board in both sub regions, the wines have superb minerality – an unusual characteristic in a 'warm' and easy vintage which has added tremendous depth, freshness and poise to the wines. This was no doubt due to the drought in 2005, its third year running, which forced the vines to delve down deep into the earth seeking water picking up trace minerals along the way.



NORTHERN RHÔNE

A narrow valley of approximately 70 km in length whose vineyards are perched off the steep hillsides facing the Rhône river. It encompasses 8 communal appellations: Côte Rôtie, Condrieu, Château Grillet (a unique appellation consisting of only one wine and one eponymous producer), Hermitage, Crozes Hermitage, St. Joseph, Cornas and St. Péray; and one regional appellation: Côtes du Rhône. Only a handful of varieties can be found - Syrah being by far the most planted, followed by the white wine grapes of Viognier, Marsanne and Roussanne. Stylistically, it produces dry red wines that tend to be focused and have notable freshness due to its more northerly terroir and continental climate. It also offers dry white wines, which are often mineral driven yet quite rich and unctuous due to its lower acidity varieties, as well as a smattering of traditional and lightly sparkling wine from the St. Péray appellation.

CÔTE RÔTIE

Only a red wine appellation, Côte Rôtie is the most northern of all Rhône appellations and is produced mostly from Syrah, although Viognier may contribute up to 20% of the blend. Its terroir is divided into two categories. Côte Brune's soil is comprised of iron-entrenched granite giving the soil a rich red-brown colour. As a result, it creates wine of notable power and concentration that usually needs time in the cellar to soften and develop. Heading south down the slope towards Condrieu, one encounters Côte Blonde, an area comprised of decomposed schist and mica that is lighter in colour and tends to produce elegantly styled wine for earlier consumption (most of the area's Viognier is grown here). Many traditional producers feel that their best wines are a blend of the two.

CONDRIEU

A white wine appellation, Condrieu is produced uniquely from Viognier to make both dry and sweet examples. Its best vineyards are grown on shards of decomposed mica often lending a pronounced minerality in its wines. Though Condrieu had a famous past, its more recent history has been modest and its bottlings were virtually unknown outside its region until the 1980s and 1990s when aficionados began to discover its unusual balance of intense fruity aromatics with its bone dry palate. In particularly warm vintages, their wines are notably rich and hedonistic.

ST. JOSEPH

The longest appellation which extends up the western banks of the Rhône river from St. Péray to Condrieu. It produces both red wine from Syrah and white wine from Marsanne and/or Roussanne which tends to be early drinking and can be traditional or modern styled depending on the producer. Created in 1956, its appellation is a young one which has seen extensive expansion of its vineyard area over the last 25 years. As a result, many producers feel that there is great potential in the quality of its terroir which has yet to be discovered. Due to its lesser known status, these wines often provide excellent value for money.

DOMAINE PATRICK & CHRISTOPHE BONNEFOND

Hidden in the hills above Ampuis lies the domaine of Patrick and Christophe Bonnefond. The climbing and twisting road isn't an easy one, and can be easily mistaken for another that heads over the side of the mountain. But once found, one quickly understands that it has been worth the trip.

The two brothers took over the 3 hectares of family vines when their father retired in 1990. At that time, they sold off their grapes to négociants. But following their takeover, they began slowly building up their domaine to 7 hectares and bottling their wines under their own label. Their philosophy lies somewhere between modern and traditional in that they believe in cultivating the healthiest fruit possible which is rich and dense yet which also expresses its unique terroir.

They make three Côte Rôties - the classic cuvée as well as two specific lieux dits, Le Rozier and Les Rochains. They use oak barrels to age their wines, some new - 40% for the classic bottling and 100% for the single vineyard wines - though it is barely discernible due to their amazing fruit concentration and velvety structure which beautifully integrates any toasty oak flavours.

	£/case in Bond	Drinking Dates
Côte Rôtie (limited)	£185.00	2011 – 2022+

Deeply hued with exotic notes of cinnamon and plump griotte and black cherry. Its plush tannins and notable acidity create its superb balance. Traditionally styled, yet with excellent ripeness it is a brooding wine that will require at least 5 additional years of cellaring. Created from a blend of parcels from Côte Brune (80%) and Côte Blonde (20%) and a smidgen of Viognier for fragrance.

Côte Rôtie Le Rozier (limited)	£275.00	2010 – 2022+
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Le Rozier is one of the most famous parcels in the Côte Brune, which is also located a stone's throw from Bonnefond's house. It traditionally produces a very refined style of wine. And this is evident even in the 2005 vintage. With alluring aromatics of blueberry, blackberry and smoky bacon, it ensnares the unexpecting palate like a Siren's call on the sea. Long, long finish.

Côte Rôtie Les Rochains (limited)	£285.00	2011 - 2020+
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Produced from a parcel located in the Côte Brune due north of La Landonne. It faces south-west towards the setting sun which creates a warmer microclimate and hence better ripeness. It is usually the most backward and brawny of all their bottlings which proved no exception in 2005. With mind-boggling concentration and density that culminated in a maelstrom of aromatics and flavours, it left us speechless. If Château Latour had a long lost Rhône cousin, this would be it.



DOMAINE PIERRE GAILLARD

Nestled in the hills above the picturesque medieval village of Malleval stands Pierre Gaillard's contemporary cellar. After years of working for other producers such as Vidal Fleury and then Guigal, Pierre decided to create his own domaine wines in the mid-1980s to almost instant acclaim.

A modernist of sorts, he relishes pure, vibrant fruit that he long backed with new oak structure and spice. Recently though, he decided to step slightly away from his renowned style and move towards a more classical approach, still endorsing excellent fruit concentration but with better oak integration. The results are nothing less than sumptuous with wines of wonderful complexity that are often approachable young. This balance has created some of the most 'user friendly' wines of the region pleasing both the keen novice as well as the most particular connoisseur.

	£/case in Bond	Drinking Dates
St Joseph Clos de Cuminaille Rouge	£125.00	2008 – 2016+
St Joseph Clos de Cuminaille Rouge Magnums	£131.00 per 6	2008 – 2016+

Produced from a single parcel within the St. Joseph appellation, the 2005 Clos de Cuminaille reflects Gaillard's style to a 'tee'. Plump and rich, its medium to full-bodied palate offers notes of subtle crushed black pepper and minerality enveloped in a velvety concoction of black cherry and wild berry fruit. More digestible than other St. Josephs at this early stage, one should be able to enjoy it almost from release.

Côte Rôtie	£225.00	2010 – 2016+
Côte Rôtie Magnums	£231.00 per 6	2010 – 2016+
Côte Rôtie Jeroboam	£85.00 each	2010 – 2016+

Tasting through the various barrels that make up Gaillard's final blend, one steps towards a more serious creation. More closed on the nose than his Clos de Cuminaille, there are nonetheless subtle aromatics of perfume, zingy black cherry and dark chocolate. On the palate, it is poised and svelte no doubt due to the addition of 10% Viognier.

Côte Rôtie Rose Pourpre	£330.00	2011 – 2024+
Côte Rôtie Rose Pourpre Magnums	£336.00 per 6	2011 – 2024+
Côte Rôtie Rose Pourpre Jeroboam	£125.00 each	2011 – 2024+

Rose Pourpre is a selection of Pierre's top barrels. It is mostly produced from grapes grown in Le Rozier, next to Guigal's La Landonne vineyard. Full-bodied with a dense, chewy palate, it is subtly reminiscent of an Italian Amarone, but with no heaviness. Finishes long and fresh on notes of roasted spice, ripe blackberries and dark



DOMAINE ANDRÉ PERRET

A new addition to the Goedhuis portfolio, André Perret began making wine from his family's vineyards in 1979. André's grandfather, Antoine, was the first in the family to work as a vigneron, but for many years most of the grapes were sold to the local négociant. In the 1970s André's father began to take a serious interest in producing their own label wine, and the rest, as they say, is history.

The Perrets have approximately 10 hectares of vines, some of which are in the top sites of their appellation, chiselled into small, steep granite terraces.

From these vineyards, André makes several whites and reds including two Condrieus and both colours of St. Joseph. When tasting his wines, one feels the expertise of a vigneron much older than André's actual age - almost as if time has stood still in his little cove of Condrieu, where no outside influences of excessive new oak, overly ripe fruit or excessive extraction could reach. Indeed, André's belief in minimal intervention lets the vineyards express their terroir naturally in a modest and superbly stylish way. As a result, his whites are elegant and pure and his reds refined, racy and wild - distinctive examples from this exceptional region.

	£/case in Bond	Drinking Dates
St. Joseph Blanc (very limited)	£85.00	2007 - 2012

This St. Joseph Blanc is produced from 50% Marsanne and 50% Roussanne from grapes grown in two areas of Condrieu. It is superbly mineral and silky with flavours of beeswax and acacia blossom that has exceptional balance between its plush mouthful and acidity. Possibly the most exquisite St. Joseph blanc we have ever tasted. Maybe this is partly due to the terroir and no doubt André's Midas touch.

Condrieu Clos Chanson (very limited)	£175.00	2007 - 2012
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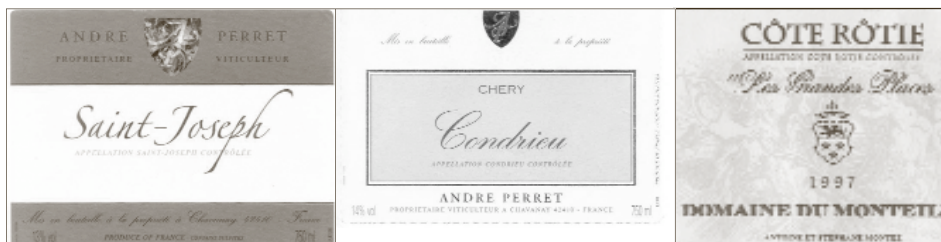
The Clos Chanson is aged for 10 months in barrel of which 30% is new. The oak nuances are subtle, however, and what opens up in the glass are delicate aromatics of orange blossom, ripe pear and toasted almond. Medium-bodied with notable minerality, this wine has extraordinary elegance that could convert anyone into a fan of Condrieu.

Condrieu Coteau de Chéry (limited)	£185.00	2007 - 2015
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André's top Condrieu cuvée, Coteau de Chéry is produced from probably the most famous hillside within the appellation. Richer and more concentrated than Clos Chanson, it offers notes of orchard fruit, acacia and toasted spice. Its oak ageing is well integrated adding complexity and roundness while its profound minerality enables it to keep its linear, focused elegance. The Grace Kelly of Condrieu.

St. Joseph Rouge (very limited)	£85.00	2010 - 2017
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André cold macerates his red wines for 3 to 5 days before vinifying them in order to gently extract the rich Syrah aromatics from the grapes. Yet, they remain focused, linear and terroir-driven. His straight St. Joseph in 2005 reveals a nose of dense bramble fruit with autumnal spice of cinnamon and clove with a backbone of granite. Medium to full-bodied, it has textured tannins and the wonderful 2005 magic of balanced ripeness and freshness.



DOMAINE DE MONTEILLET

The dynamic and young Stéphane Montez marks the 10th generation of vigneron in the Montez family. Rising out of stony and rugged, brush covered hills, his family domaine is a pocket of Mediterranean bliss tucked away above the village of Chavanay. While waiting for Stéphane to return from a tasting with Robert Parker, his mother led us up a particular hillside plateau showing us various sectors of their superbly steep, rocky vineyards which overlook some of the most spectacular vistas in the valley.

From these sheer slopes, Stéphane produces his renowned St. Josephs, perfumed Condrieu and exceptional Côte Rôties from vineyards comprised of decomposed granite soils. He believes, like many people in the new order of Rhône winemaking, in the reductive style of vinification in order to extract naturally and preserve all the fresh aromatics from his grapes. Oak ageing depends on the concentration of the wine and the grape. With his masterful technique, he ensures that it never dominates but adds warmth and texture to his handcrafted wines.

His 2005s were particular successes – each wine wowing us slightly more than the previous one. All of his wines were exuberant with fruit yet also some of the freshest of the 2005 vintage.

	£/case in Bond	Drinking Dates
St. Joseph Blanc La Cabriole	£98.00	2006-2008
<i>Not a perennial offering in our Rhône offer, Stéphane's St. Joseph blanc was just too delightful not to include. Produced from 80% Marsanne and 20% Roussanne, this wine exudes super fresh aromatics of honeysuckle, white peach and lovely minerality. Not at all heavy, this is one white wine that will have you wanting to go back for more. Absolutely delicious.</i>		
Condrieu Les Grandes Chaillées	£185.00	2006 - 2008
<i>Slightly smoky with additional notes of peach, apricot and fennel, this expressive medium-bodied Condrieu is super appealing and wonderfully fresh, especially for the vintage and the variety. Though vinified in barrel, any oak influences have beautifully melted into its plush, yet vibrant palate. Stéphane is a master white winemaker and this is no more apparent than in his Grandes Chaillées.</i>		
St Joseph Cuvée Papy	£130.00	2009 - 2019
<i>Cuvée Papy is a selection of old vines within the domaine. The 2005 is balanced between upfront fruit of crunchy black cherry and ripe blackberry and more earthy notes of subtle leather and spice. Fleshy yet textured with notable structure, concentration and freshness, this St. Joseph should be approachable after a couple of years yet should be capable of ageing for at least 8 more.</i>		
Côte Rôtie Fortis	£285.00	2011 – 2022+
<i>This Côte Rôtie comes from the last hillside in Ampuis. Due to its Côte Blonde terroir, Stéphane adds 15% Viognier which gives this wine a particular elegant and feminine style. Despite its more delicate flavours, it still displays the power and velvety tannin of the 2005 vintage. Stéphane picks this vineyard later which helps contribute to its excellent concentration and ripeness. Its long, lingering finish suggests that this is a star in the making.</i>		
Côte Rôtie Grandes Places	POA	2012 – 2025+
<i>Stéphane's top cuvée, Les Grandes Places spends 33 months in oak barrels before being bottled. Plump with lots of upfront fruit, its concentrated, structured palate displays notes of blackberry and granite marking its Côte Brune terroir. A subtle addition of 2-3% of Viognier adds an ethereal lift. Finishes on almond and vanilla notes.</i>		

DOMAINE MICHEL OGIER

Like many people of the region, the Ogier family were polycultural farmers for generations. Included in their repertoire were exceptional grapes planted on the steep slopes of Côte Rôtie. For many years, they sold off their production to local winemakers until the day that Michel Ogier decided to eliminate the other crops in order to make and bottle his own wine. Now 20 years later, he has established a reputation that rivals even the grandest, most established producers in the region.

His son, Stéphane, began taking over winemaking responsibilities from his father in the late 1990s after finishing oenology school in Burgundy. Following his father's philosophy, he has relentlessly taken great care to produce the best wines possible. This is no more apparent than by a quick domaine visit. Whether one passes through his established barrel ageing room faintly scented of crisp, clean apples (a storage facility of yesteryear) or steps into his new state-of-the-art barrel room, glacial temperatures are high on his priority list. The ambiance is cool, calm and collected. Likewise, his wines turn out no other way.

	€/case in Bond	Drinking Dates
La Rosine, Syrah, Vin de Pays des Collines Rhodaniennes	£95.00	2007 – 2011
<i>Plump with upfront fruit and subtle notes of liquorice and spice, La Rosine will be an approachable 2005 with a friendly soft palate yet enough structure to age for several years. Only 10% new oak was used in order to harness the Syrah's pure ripe fruit character. It is the exact style of wine that Stéphane looks for in this cuvée.</i>		

L'Âme Soeur, Syrah, Vin de Pays de Seyssuel	£145.00	2008 - 2013
<i>L'Âme Soeur is produced from a steep and ancient Roman vineyard located north of Côte Rôtie whose soil resembles Côte Brune. As a result, it is more concentrated and complex than La Rosine and offers aromatics of smoky bacon and bramble fruit. Due to its exceptional terroir, Stéphane believes that this vineyard has tremendous potential. The 2005 takes him one step closer to proving this.</i>		

Côte Rôtie	£255.00	2011 – 2020+
<i>Produced from 7 parcels usually divided equally between Côte Brune and 50% Côte Blonde. Stéphane's medium to full-bodied Côte Rôtie has wonderful balance and freshness. Brimming with notes of blueberry, blackberry and savoury characters, it is plump with velvety tannins and excellent acidity. It is no light weight but still has style and elegance.</i>		

New Releases:

2004 Côte Rôtie Belle Hélène (limited)	£395.00 per 6	2012 – 2030
<i>Produced from the oldest vines of the domaine, this exceptional cuvée was named after Michel Ogier's wife, Hélène. Only a few barrels of this wine are produced making it a rarity. With its stunning concentration and striking acidity, one is immediately drawn into this full-bodied wine. Flavours of plump wild berries, griotte cherry and smoky bacon linger copiously on the palate. Its structure is a tour de force insisting several years cellaring will be necessary.</i>		

2004 Côte Rôtie Lancements (limited)	£395.00 per 6	2008 – 2020+
<i>A single-vineyard within the Côte Brune, Lancements is not made every year, but only when Stéphane feels that the vineyard can express itself best. Luckily for Côte Rôtie amateurs, 2004 was just that. Smoky with additional aromatics of dried peach and spice, it is savoury yet sweet and beautifully balanced with velvety tannins. A definite favourite.</i>		

DOMAINE CLUSEL ROCH

One of the most sought after northern Rhône producers, the 3.5 hectare domaine of Clusel Roch began in 1989 with the merging of the existing Domaine René Clusel and Brigitte Roch, the new wife of René's son, Gilbert.

Traditional in many ways from their viticulture to vinification, they believe that Côte Rôtie should be smooth and elegant yet with enough structure to age well gaining complexity over time. Their wines follow these principles to a tee. Yet in order to create the quality for which they have long been known, discipline and creativity are key. For example, they have been pioneers with massale selection – a technique where the best vines are chosen from within a producer's own vineyards. This enables them to extend planting of exceptional vines such as those that are the least vigorous and those with the smallest berries. When needed, they then replant with these vines. The results are wines with better concentration, complexity and aromatics. Officially organic since 2002, the soil is tilled by hand and medicinal herbs are used to treat the vines.

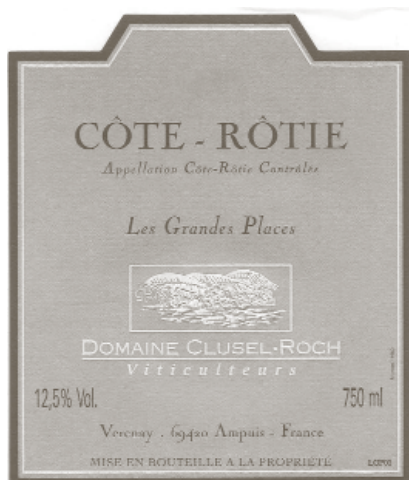
2005 produced particularly small berries for them creating wines that are nothing less than breathtaking. Expansive yet focused with excellent ripeness, acidity and minerality, they tasted superbly pure and surprisingly suave out of barrel but will nonetheless require additional cellaring for their tannins to soften and their flavours to expand.

	€/case in Bond	Drinking Dates
Côte Rôtie	£240.00	2008 – 2018+

A gorgeous Côte Rôtie, this wine displays all the characteristics of the 2005 vintage - wonderfully ripe tannins, fleshy mouthfeel and excellent freshness - while keeping in character with their house style. Produced from three separate sites on the Côte Brune – Vallière, Le Plomb and Champon.

Côte Rôtie Grandes Places (limited)	£210.00 per 6	2013 – 2030
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Full-bodied with outstanding density and power, this wine is impressive with notable complexity and mouthfilling flavours of black cherry liqueur and crunchy minerals. A vin de garde but with lots of finesse, it will need at least 5 years of cellaring before it begins to open up. Exceptional.



DOMAINE RENÉ ROSTAING

Réné Rostaing is a man of many words. Insightful and measured, he is the Socrates of winemakers. In his reasoned search for truth, he was able to learn from such Rhône Valley greats including his father-in-law, Albert Dervieux and uncle, Marius Gentaz. Upon their retirements, René eventually took over the majority of their vineyards giving him superb parcels of exceptionally old vines such as those in La Vallière and La Landonne in Côte Brune.

A pure traditionalist, he uses 50-60% stems during fermentation depending on the vintage and employs Burgundian barrels (228 litres) and demi-muids (600 litres) - of which very few are new - so that his wines express the soul of their unique terroirs. In his words, "They are the way Côte Rôties should be."

Over the years, his natural winemaking methods have earned him an excellent reputation and have created such a loyal following that disciples from all over the world seek out his unique bottlings.

His 2005s are notably plump and fleshy – hedonistic concoctions that are concentrated and fruit forward with superb velvety tannins. As a result, they fall slightly outside of René's traditional style, yet offer immense complexity and pleasure. They are some of the most approachable Côte Rôties of the vintage despite their remarkable structure and according to René, still respect the terroir.

£/case in Bond

Drinking Dates

Condrieu La Bonnette

£275.00

2006 - 2008

Rostaing's Condrieu exhibits a delicate nose of orange blossom, white peach and greengages. A round and lush wine, it has impeccable concentration yet surprisingly, it is not heavy, no doubt due to 2005's crisp minerality. Very pretty with a long finish.

Côte Rôtie (limited)

£345.00

2010 - 2020+

Produced from a selection of parcels dispersed throughout the Côte Brune, this full-bodied wine is chewy, yet poised with superb mineral definition. Its perfumed nose is brimming with notes of black cherry, plum and savoury, spicy notes.

Côte Rôtie La Landonne (limited)

£250.00 per 6

2012 – 2030

The 2005 La Landonne is plush with a thick and rich velvety palate and superfine tannins. Brimming with dark berry liqueur and fleshy fruit, its superb concentration and character carry through to its immensely long finish. Hedonistic. The domaine's most powerful cuvée from a single vineyard in the iron-rich soils of Côte Brune.

Côte Rôtie Côte Blonde (limited)

£275.00 per 6

2011 – 2025+

Réné's favourite cuvée for its consistently silky yet profound palate. He inherited this vineyard from his maternal grandfather who also used to work its ancient, rocky soil. Small amounts of Viognier are vinified with the Syrah adding subtle softness and floral notes to the bramble rich and spicy centre. This is a very fine wine though there is no denying that it is a creation of the 2005 vintage. Lingering finish of black cherry and almonds.



HERMITAGE

A region that produces both red and white wines. Its famous red is made from 100% Syrah while the white is produced from Marsanne and/or Roussanne. A sweeter and very rare white wine is also produced from grapes that have been dried on straw before being pressed. A slighter warmer micro-climate enables its red wines to have more ripeness and structure than Côte Rôtie which adds additional power and longevity. As a result, they are usually the most 'masculine' styled reds in all of the northern Rhône.

CROZES HERMITAGE

The northern Rhône's largest appellation producing approximately 8 times more than its more distinguished neighbour, Hermitage. Crozes, too, has both red and whites similar to Hermitage and in many ways is very similar in style, though less concentrated and complex. Plump, silky and smooth, they are usually made for early consumption; however certain producers have been known to make some examples which need to be cellared for several years which can be further kept for up to a decade.

DOMAINE BERNARD FAURIE

Modest and warmly welcoming, Bernard Faurie is always a pleasure to visit. His chai, possibly the smallest in all of the Rhône Valley, is tucked away underneath his house resembling more of a hobbit's lair than an actual cellar replete with lampshades, books and the odd barrel or two, of course.

He makes some of the best old world-styled wines. No de-stemming is carried out and the grapes have 2-3 weeks of skin contact during and after fermentation before they are pressed. The wine is then aged in old wood some of which are large oak foudres. As a result of his non-interventionist style, his wines are elementally pure, complex and incredibly elegant that some have described as sauvage or 'wild'. Like most great wines, they are not designed for immediate drinking but are intended to reward those who are patient.

Robert Parker has described him as one of the "up-and-coming stars of Hermitage for over a decade"...and whose "winemaking style comes closest to that of Gérard Chave" (Robert Parker, *Wines of the Rhône Valley*, 1997), yet admits that few collectors know of him. It is hard to say why but perhaps it is the quantity of wines produced. Even for this artisanal region, the sheer quantity is minute.

The grapes in 2005 were picked only in the afternoons to harness the most optimum ripeness.

	£/case in Bond	Drinking Dates
St Joseph	£145.00	2010 – 2016+
<i>Tasted from an old 30 hl foudre, Faurie's St. Joseph is a wonderful old styled wine that offers exceptional purity while displaying Syrah's innate sweetness and structure. Vibrant ruby in colour with notes of crunchy bright berry fruit and granite. This medium to full-bodied wine has textured tannins and superb freshness. One of the most youthful wines tasted during our trip.</i>		
Hermitage	£285.00	2012 – 2025+
<i>Bernard's Hermitage is produced from three lieux dits – Bésards, Gréffieux and Le Méal. Slightly backwards on the nose, this full-bodied wine offers plump berry fruit with additional notes of cinnamon, plum and earth. Focused and poised with undeniable concentration, this wine will require a bit of patience. But it will be worth the wait.</i>		

DOMAINE ROUSSET

Robert Rousset is a quiet, modest man who has a penchant for making wonderfully silky Syrah in Crozes Hermitage. Wine runs in his blood. His uncle was Raymond Roure, a famous winemaker and vineyard owner in the 1960s and 1970s who had the highest quality parcels within the appellation of Crozes Hermitage. He sold many of the them to Jaboulet who to this day makes a special cuvée out of his vines. However, the best parcel, Les Picaudières, was purchased by Robert. This steep plot of profound, decomposed granite is planted mostly with old vines (dating from the 1930s) and produces some of the expressive Syrah of the appellation.

Virtually unknown to the English market, Robert Rousset is a gem of a winemaker that we stumbled upon. His style is traditional and almost Burgundian - stylish and well balanced velvety fruit blending with earthy notes. Pure delights for lovers of old world, terroir-driven wines. He still continues with minor polyculture (apricots are part of his fruit portfolio) while an 18 year-old mare tills the soil on the flatter terraces up to 5 times a year. Our only regret is that we did not discover him a bit sooner.

	£/case in Bond	Drinking Dates
Crozes Hermitage	£79.00	2007 - 2011

A medium-bodied silky offering with pretty flavours of ripe forest fruits and minerals. Elegant and smooth yet with subtle hints of structure. This wine spends the majority of its ageing life in barrels of which only 10 – 15% are new enabling it to express itself to the fullest without any overt wood influence. One of the most approachable 2005s.

Crozes Hermitage Les Picaudières	£110.00	2008 - 2015
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A more concentrated cuvée with a moderately dense palate that offers pretty, plump notes of dark bramble fruit, autumnal spice and dark chocolate. Medium to full-bodied, it is expressive while retaining lots of finesse and freshness. Very stylish. Less than 400 cases of this wine were produced.



DOMAINE DU COLOMBIER

If Florent Viale had not become a winemaker, he may have had success in America as a player for the NBA. Fortunately for us wine lovers, his interests were not in basketball, but rather in winemaking. Since his first vintage in 1991, his wines have gone from strength-to-strength capturing the attention of international wine critics and collectors alike.

Very clean and pure, his style falls halfway between traditional and modern. Valuing fresh flavours, he destems all of his grapes before vinification and prefers larger demi-muids for the ageing of his more prestigious wines. For him, oak should never dominate but rather integrate nicely, emphasizing the natural fruit quality.

He produces two Crozes Hermitages including Cuvée Gaby, a blend of the top Crozes Hermitage barrels that are more concentrated and age worthy. In addition, he produces a small amount of red Hermitage, and a minute quantity of white Hermitage – a wine he began making in the 2004 vintage and which he creates from a recently purchased parcel of 60-year old vines.

	£/case in Bond	Drinking Dates
Hermitage Blanc (limited)	£160.00 per 6	2009 – 2018+
<i>2005 marks the second vintage of this wine. Florent produces only a minute quantity of it - the equivalent of three barrels to be exact. Almost sparkling to the eye, this full-bodied concoction offers notes of toasted brioche, lime and sage. Round and voluptuous with exceptional power and complexity, it is a white wine to be reckoned with.</i>		
Crozes Hermitage Cuvée Gaby	£115.00	2008 - 2014
<i>Cuvée Gaby is this domaine's "tête de cuvée" which is produced from the first pressing of the grapes. The 2005 offers rich and ripe flavours of dark berry fruit, toasted spice and dark chocolate in a medium-bodied velvety package. Very gourmand, it is a wine that will be hard to put down.</i>		
Hermitage	£315.00	2010 – 2020+
<i>Florent ages this wine in demi-muids of which 50% are new which allows for better oak integration yet continued softening of the wine's natural tannins. A beguiling 2005 with captivating notes of smoky bacon, crunchy berry fruit and uplifting minerality. Pretty yet powerful, plush yet focused, it seems to have it all.</i>		



DOMAINE PAUL JABOULET AÎNÉ

One of the most famous names of the Northern Rhône, this company was originally founded by Antoine Jaboulet in 1807 and later expanded by his elder son Paul in the mid-1800s giving it its modern day name.

La Chapelle, their flagship wine, was named after the small St. Christophe chapel that stands high above the terraced plots that are used in its creation. Produced from relatively small yields of 30-35 hl/ha, La Chapelle tends to express a more hedonistic side to Syrah – warm and spicy with undeniable nuances of grilled game and leather which surface with age.

£/case in Bond Drinking Dates

Hermitage La Chapelle **POA** -

The Jaboulets do not believe in having their wines tasted before they have had time to rest and can start to express their true personality. Due to the concentrated and complex nature of La Chapelle, this will not be until late in the year, so we can unfortunately offer no note at this time.



CORNAS

This most southerly appellation has long been lost in the shadows by the limelight of its more glamorous neighbours. It has suffered from an archaic (and entrenched) reputation of producing tannic, dense wines that need many years to come around. Yet for a long time, this has not been the case. Many of its wines are produced from slopes of excellent reputation, known for their well drained steep terrains as well as their sheltered exposures from cold northern winds. Due to this micro-climate of sorts, it usually produces riper wine than the more northern appellations in colder vintages. It is one of the most underestimated appellations which can at times challenge Hermitage.

DOMAINE ALAIN VOGUE

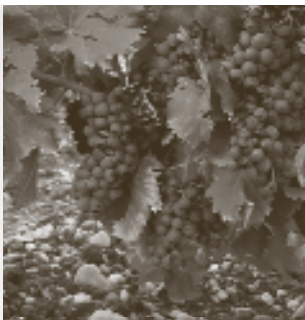
Alain Voge has been making wine for at least 40 years. After his military service in Algeria, he returned to help his father at the family domaine. However, grapes were only part of his responsibilities; they also grew various fruits, wheat and raised pigs and goats for cheese. They were even the local distillers. But as time passed, grapes became more and more important until they became their only focus.

Like most growers in Cornas, they do not destem completely but use about 20-30% of the stems to gently extract structure and to control vinification and drainage while the juice is run off the skins. As a result, the wines have a definite 'old world' feel that adds character and charm, but without any harshness. Though their reds are all aged in oak barrels, only 10% of them are new which enables the wine to retain its purity of fruit while softening its structure.

They make several wines including three Cornas cuvées, which are produced from a combination of various bits of their 12 parcels and are bottled according to the age of the vines. Their Vieilles Vignes is their middle cuvée and our favourite - a wine of superb balance and noteworthy complexity.

	£/case in Bond	Drinking Dates
Cornas Vieilles Vignes	£229.00	2010 - 2020

Our favourite cuvée of Cornas, Voge's Vieilles Vignes is produced from vines that range from 30 – 80 years old. Profound and pure with notes of dark berry fruit and roasted spice, it is well-rounded yet focused – a perfect harmony between power and elegance. Despite its 2005 structure, it is superbly velvety and the antithesis of what many collectors envision of Cornas.



SOUTHERN RHÔNE

Unlike the svelte and steep contours of the northern valley, the southern Rhône is broad and comprised of rolling hillsides or even flat terrain, particularly in Châteauneuf du Pape where large galet stones are widely dispersed in the vineyards. The climate is warm and enriched by the great Mediterranean sun. Though the Mistral begins in the cooler northern regions, it actually hits the southern areas the hardest, cooling down the grapes – an effect which allows these robust wines to retain their freshness. There are multiple appellations reflecting all wines styles and colours including Châteauneuf du Pape, Gigondas, Vacqueyras, Tavel, Lirac, Beaumes de Venise, Rasteau and Côtes du Rhône which are made mostly from a base of Grenache and fleshed out with other meridional varieties such as Syrah, Mourvèdre, Carignan and Cinsault. Many of the reds are rich and spicy with garrigue notes, a term used to describe the often smoky, aromatic blend of wild herbs such as rosemary, lavender and thyme with the native holm oak tree that are prominent in the region.

VACQUEYRAS

One of the newest appellations to emerge from the southern Rhône, moving up from Côtes du Rhône Villages in 1990. As a result, it also is one of the least known. Stylistically, its wines are rich and plump with more complexity and concentration than Côtes du Rhône, but perhaps slightly less concentration than its neighbouring appellation, Gigondas. Like most things, though, this depends on the producer and vintage. It makes all three colours – red, white and rosé, mostly from 4 varieties – Grenache, Syrah, Cinsault and Carignan though the red is by far the most dominant. Due to its lesser known reputation, they often offer excellent value for money.

GIGONDAS

A red and rosé producer, Gigondas has been an appellation in its own right since 1971. Though they can occasionally be more rustic, the reds are often considered a miniature version of Châteauneuf du Pape. Part of this may have to do with the same limited yield restrictions and minimum alcoholic strength (12.5 %), but they also share some of the same varieties including Grenache, Syrah and Mourvèdre. Certain bottlings can be approached shortly after release, but many benefit from several years of cellaring. Like Châteauneuf du Pape, aged bottles take on appealing gamey and forest floor aromatics which make them particularly enjoyable with roasted meats.

CÔTES DU RHÔNE

The largest of the Rhône appellations, it is also has the most breadth and variety in its styles. Its hierarchy ranges from the fruity and ultra light Côtes du Rhône Primeur (made by carbonic maceration), to the standard Côtes du Rhône, to the more concentrated versions of Côtes du Rhône Villages and Côtes du Rhône Villages with 1 of 16 specified villages attached to the label. It is generally known for its fruit forwardness and easy drinkability. Most of the vineyards are found in the southern valley whose main variety is Grenache; however, there are smaller areas in the northern valley that uniquely grow Syrah, therefore producing a very different wine.

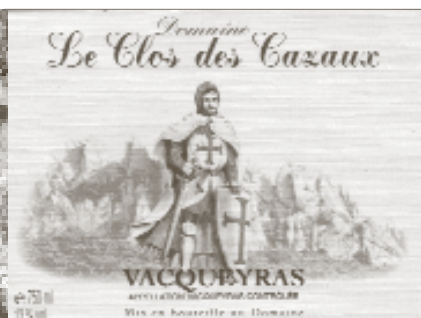
DOMAINE CLOS DES CAZAUX

Every year, we descend upon the southern Rhône valley. Regardless which season it is, we are always greeted with such a depth of Mediterranean beauty – the rambling hillsides, the warm colour of the earth, the delicate and enchanting scents of wildness. At such moments, one may think that life could not get much better. Until one tastes at Clos des Cazaux, that is. Each visit again reveals such perfection. Their only flaw is their appellation. Very few people know of or understand Vacqueyras. And it is unfortunate for they make some of the most sumptuous, yet balanced and well priced wines in the southern valley.

Clos des Cazaux is run by Jean-Michel and his brother Frédéric Vache. They are passionate and friendly. Their winemaking and vineyard management philosophy blends *lutte raisonnée* (addressing issues as they arise to avoid unnecessary chemical treatments) with organic and biodynamic methods. Low yields and late harvesting are also critical as they want their wines to be as expressive and harmonious as nature will allow.

For them, 2005 is indeed an exemplary vintage. The wines are powerful with lots of potential for complexity and the deepest coloured that they have ever made.

	£/case in Bond	Drinking Dates
Vacqueyras Cuvée St. Roch	£75.00	2008 - 2014
<i>This is always one of our favourite cuvées. It is produced from 60-80 year-old vines of Grenache, Syrah and Mourvèdre. Spicy with lots of zing, this wine is exuberant and youthful displaying primal and pure fruit flavours with wonderfully ripe tannins.</i>		
Vacqueyras Cuvée des Templiers	£79.00	2009 - 2016
<i>A step up in terms of structure and concentration, Cuvée des Templiers offers dark, rich notes of black cherry and garrigue with underlying crunchy stone minerality. A powerful wine which remains fleshy and pretty with a refreshing finish.</i>		
Gigondas La Tour Sarrazine	£115.00	2010 - 2018
<i>Very deep purple with a lovely perfumed nose, its palate is chewy and rich with flavours of dark bramble berries and chocolate. More powerful than their Vacqueyras, it will need a couple of years cellaring before it will be at its most expressive.</i>		



DOMAINE CROS DE LA MÛRE

Domaine Cros de la Mûre is located in Derboux, a small hamlet in the southern Rhône valley. Surrounded by lavender fields and sweeping, untamed brush and forests, it is easily one of the most beautiful landscapes in the valley. The domaine is run by Eric Michel, a passionate and determined winemaker who took over his family's vineyards holdings in 1990 after finishing his studies at Bordeaux University.

Many of Eric's vines are situated high up on the Massif d'Uchaux, an area that creates profound yet silky wine due to its elevation. Its soil is made predominately from two distinct types: clay/limestone around Derboux and lighter, sandy soil around the village of Uchaux which is hotter and produces wine that are notably fruity and ripe.

A believer in late harvesting, he picks his grapes at the height of ripeness enabling his fruit to be as rich and expressive as possible. To further maintain its purity, he vinifies and ages his wines in concrete vat using no oak. The results are often explosive cornucopias of fruit and are rich and long lived on the palate.

Gigondas

£/case in Bond

Drinking Dates

£120.00

2009 - 2018

Yields were lower in 2005, and this cannot be more apparent than in Eric's Gigondas. Explosive with concentrated flavours of blueberry, pepper and violets, it has undeniable power and noteworthy freshness – the trademark of the 2005 vintage. Despite its intensity, it is remarkably pretty with lots of silky tannins and a long finish. Produced from 80% Grenache, 10% Syrah and 10% Mourvèdre.



DOMAINE CAYRON

Unusual in this multi-wine region, this well-established domaine makes but one wine...Gigondas. No single vineyards bottlings, no special barrel selections just one clean cut cuvée. Its small cellar is inconspicuously located behind a large door off a residential winding road that leads to the hilltops overlooking the valley below. Once opened, its porthole transports the unexpected to yesteryear – somewhere in the 1950s for its vinification room and perhaps the late 19th century for its ageing chamber. Traditional is an understatement.

Michel Faraud with the help of his three daughters, Delphine, Sandrine and Rosaline, produces one of the most old-styled Rhône wines available – a rarity these days. The grapes are pressed in an old horizontal basket press. The juice is then fermented in cement vats with indigenous yeasts before being aged in old oak foudres. Michel also includes the stems as he feels they help in preventing fermentation temperatures and the final degree of alcohol from rising too high. They are neither filtered nor fined. In the end, his results are extraordinarily pure and balanced. In his case, “just like grandfather used to make”.

£/case in Bond

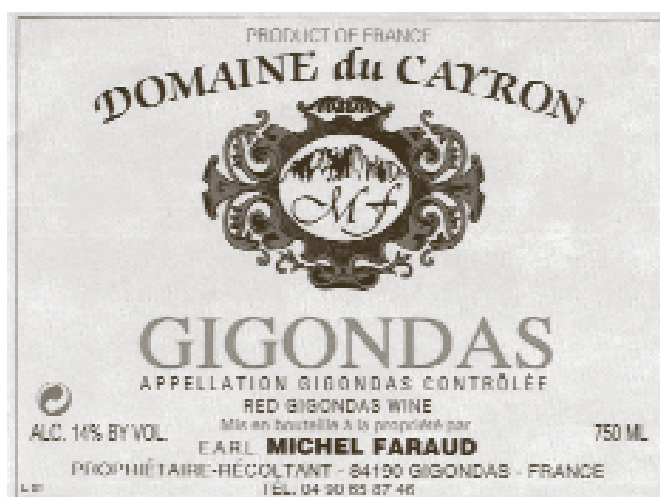
Drinking Dates

Gigondas

£115.00

2011 – 2020+

Always beautifully pure and stylish, Cayron's 2005 also has notable weight and power. Brimming with lots of ripe wild berry fruit, violets and delicate pepper notes, it is pretty with silky, yet textured tannins and undeniable freshness. 20% less was made in 2005 than 2004 making their wine even more scarce than usual.



CHÂTEAUNEUF DU PAPE

The emperor of southern Rhône appellations, Châteauneuf du Pape was the first A.O.C. in all of France, created in 1936. Their bottle is unique embossed with the papal coat of arms. Thirteen varieties (14 if Grenache Blanc is counted separately) can be incorporated in the blend. The reds include: Grenache, Syrah, Mourvèdre, Carignan, Cinsault, Terret Noir, Picpoul, Vaccarèse, Counoise, Muscardin, while the whites are Roussanne, Bourboulenc and Clairette. Only a handful of producers use all 13, Grenache often being the highest percentage of the blend. This enables each producer to highlight the varieties that are the ripest and most interesting in any given year. Most Châteauneuf du Pâpes are master examples of wines that can be approachable within the first few years of release yet able to develop superb complexity during many years of cellaring.

DOMAINE CLOS DES PAPES

One of the oldest winemaking families in Châteauneuf du Pape, the Avrils began their vinous adventures in the early 17th century. Today, the domaine is run by Vincent Avril who took over from his father Paul in the early 1990s. Traditional producers with a modern twist, the Avrils no longer use stems in vinification and vinify in large ceramic-lined vats but do age their red varieties in large, old foudres in a humidity-controlled cellar. In addition, they are one of the few domaines in Châteauneuf du Pape to use all 13 recommended regional varieties in their red and all 6 varieties in their white. Their fruit comes from multiple parcels that span the appellation which include the esteemed, La Crau. As a result, they have become masters of matching specific varieties with terroir and microclimates that best suit them. Needless to say, they have one of the longest harvests picking the grapes at the peak of perfection.

They produce only two Châteauneuf du Papes – 1 red and 1 white. During our visit we were lucky enough to enjoy a fabulous feast cooked by Paul’s wife and which featured 3 whites and 3 reds ranging from 1999 to 1988. All were superbly youthful and vibrant including the whites suggesting that their longevity can go far beyond what one anticipates from this region.

	£/case in Bond	Drinking Dates
Châteauneuf du Pape Blanc	£230.00	2007 – 2018+
<i>Explosive ripe pear, gingerbread and lime blossom flavours that unfold easily onto its fully fleshed out palate. Surprisingly open and upfront. Full-bodied with undeniable concentration, it finishes long and lush yet with underlying minerality and freshness.</i>		

Châteauneuf du Pape	£275.00	2012 – 2030
<i>Powerful and moderately brooding with ripe and juicy bramble fruit, dark chocolate and subtle black pepper. This wine offers exceptional concentration and structure that is quite backwards at the moment and as a result will be a true vin de garde. For amateurs of exemplary Châteauneuf who have a bit of patience.</i>		



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel is undoubtedly one of the most famous domaines in the southern Rhône and possibly the most recognisable Châteauneuf du Pape. Created in the early 1900s, this domaine has passed down through several illustrious pairs of hands including the dynamic and philosophic Jacques Perrin and now to his two sons, Pierre and François. Since its début, their vineyards have grown to over 110 hectares to create their various cuvées – all of which are grown according to strict organic methods.

Through the Perrin's creativity, ingenuity and pioneering spirit, their wines are also some of the most atypical for the region. For example, they designed and mastered a winemaking technique called vinification à chaud. This unusual method heats incoming grapes to 80 C for just over one minute after which they are immediately cooled to 20C. The benefits are tri-fold: extracting colour and aromatics, slowing down fermentation and preventing the natural oxidation of the grapes. It has no doubt greatly contributed to the longevity of their wines for which they are known. In addition, their red Châteauneuf du Papes contain the largest percentage of Mourvèdre in the region (usually a minimum of 30%) creating notable aromatics of roasted game and chewy, powerful tannins.

They describe 2005 as “sumptuous” comparing it to the exceptional and noteworthy 1989.

£/case in Bond

Drinking Dates

Châteauneuf du Pape Blanc

£175.00 per 6 2007 – 2012

30% of this wine was vinified in barrel of which only 10% was new. As a result, it is plush with notable density and well integrated flavours of ripe pear, spicy notes of clove and cardamom, and acacia flowers. Its lowish acidity makes this a particularly hedonistic drink that offers a silky mouthfeel and superb concentration.

Châteauneuf du Pape Blanc Vieilles Vignes Roussanne

£245.00 per 6 2008 – 2018+

Year-in and year-out, this is always one of the most compelling white wines. The 2005 Vieilles Vignes Roussanne is even more so. Beautiful and spectacularly complex, it displays a fleshy palate of toasted brioche, delicate spice and underlying minerality. Its fantastic concentration culminates in a long, lingering finish which will be worth the wait to cellar for a few years to come. Superb.

Châteauneuf du Pape

£175.00 per 6 2011 – 2020+

Though the 2005 Beaucastel was slightly closed on the nose, it opened up amply on the palate revealing excellent concentration with notes of dark chocolate and cherry intertwined in rich, velvety tannins. Powerful. Very Beaucastel.



DOMAINE VERSINO

Jean-Paul Versino is the magic behind this domaine (which is also known as Bois de Boursan). Stemming from third generation Piedmonteses in Châteauneuf du Pape, the Versino family bought 40-100+ year old vines from retiring owners in the mid-80s after years of making wines from rented vineyards. As a result, their vineyards resemble something of a patchwork quilt, comprising 27 different parcels with various soils and microclimates. With all the subtle nuances that are innate to each plot, Jean-Paul has become an expert on harvesting schedules making sure that each variety is at its utmost ripeness when picked.

He makes two Châteauneuf du Pape reds – Bois de Boursan and in top years, Cuvée Félix, a special bottling made from the best parcels and the oldest vines, which includes a larger percentage of Mourvèdre. In order to make the most concentrated and complex wines possible, he sells off the wines made from the younger vines and those not “typical” of his style. Unusual for the area, he uses stems in all of his vinifications, which he believes adds several extra benefits including better ageing potential. As paradoxical as it may sound, they also seem to give his wines a notable elegance separating them from the more brawny examples of the region. An excellent domaine for traditionally styled Châteauneuf.

	£/case in Bond	Drinking Dates
Châteauneuf du Pape Bois de Boursan	£145.00	2007 – 2018+
Châteauneuf du Pape Bois de Boursan Magnums	£151.00 per 6	2007 – 2018+
Châteauneuf du Pape Bois de Boursan Jeroboam	£75.00 each	2007 – 2018+

Jean-Paul's Châteauneuf du Papes almost have a sweet Pinot-like quality, similar in style to those of Château Rayas, which makes them particularly elegant and light, though not lesser in complexity. His 2005s are notably more muscular, though they do not lose focus or grace. Rich ruby in colour with notes of freshly crushed bramble fruit and garrigue, this medium to full-bodied wine has textured tannins and a youthful, vibrant mouthfeel. Very Versino though also undeniably 2005.

Châteauneuf du Pape Cuvée Félix (limited)	£129.00 per 6	2011 – 2025+
Châteauneuf du Pape Cuvée Félix Magnums (limited)	£138.00 per 3	2011 – 2025+
Châteauneuf du Pape Cuvée Félix Jeroboam (limited)	£110.00 each	2011 – 2025+

Jean-Paul's Cuvée Félix is produced from a selection of vines from his best and oldest parcels (some are 85-90 years) whose yields are a mere 20 hl/ha. The result is always impressive and his 2005 is almost off the Richter scale. Superbly polished, yet not without power, his Cuvée Félix displays lots of zippy, crunchy fruit and roasted spice that finishes long and pure. Jean-Paul compares it to his 1998, a wine that renowned wine critic, Robert Parker, scored with 97 points.



DOMAINE DU PÈRE PAPE

The Mayard family have been winemakers for 5 generations - a passion that began in 1864. In 1976, Maurice Mayard inherited the estate and decided to build up the domaine's holdings by acquiring various properties and parcels and expanding their vineyards from 7 to 40 hectares. These acquisitions included Domaine du Grand Coulet in 1989, an exceptional parcel of vines located next to Vieux Télégraphe in La Crau. The current owners are siblings Didier, Françoise, and Béatrice who work together to make the wine and to run the estate.

Though some of their winemaking methods are modern, their wine style is traditional and they believe that balance is of the utmost importance. In order to harness the maximum amount of fruit possible, they steep the red grapes at cold temperatures before fermentation which gently extracts colour and flavours. Once fermentation is complete, the red wines are aged in large foudres for up to 14 months. The results can be wonderfully savoury and profound and their 2005 is just that.

	£/case in Bond	Drinking Dates
Châteauneuf du Pape La Crau de Ma Mère	£155.00	2011 – 2020+
<i>A cuvée named after Maurice Mayard's mother, this wine is produced from 75% Grenache, 15% Mourvèdre and 10% Syrah. The fruit comes from old vines (some dating back to 1866) that are grown on 'La Crau', one of the oldest and most reputed parcels in Châteauneuf du Pape. This full-bodied wine offers a cornucopia of sweet, plump autumnal fruit with plum spice cake, backed by chewy tannins and a refreshing lingering finish. Excellent ripeness and length.</i>		



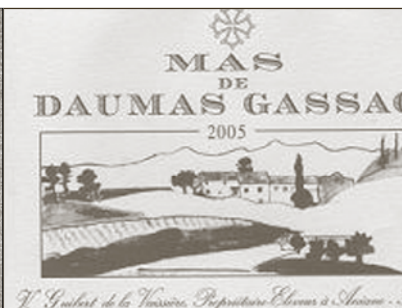
DOMAINE FONT DE MICHELLE

Jean and Michel Gonnet are some of the friendliest faces in the southern Rhône. Inspired and mentored by their uncle, Henri Brunier of Vieux Télégraphe, they are third generation winemakers who work their various parcels of vineyards mostly located around La Crau.

For them, freshness and fruit forwardness are key to their modern-styled wines. They harvest their grapes only when ripe after which they are immediately pressed. Their winemaking facility works by gravity so no pumping is needed which helps to preserve their intense fruit character. The wines are aged in oak barrels some of which are new for 6 to 12 months depending on the cuvée. Their reds receive no fining or filtration allowing them to retain all of their natural flavours and textures.

We offer their two red Châteauneuf du Papes – their ‘cuvée traditionnelle’ and their Cuvée Etienne Gonnet, a special wine created in 1988 and named in honour of their late father, which is only produced in the very best vintages.

	£/case in Bond	Drinking Dates
Châteauneuf du Pape	£155.00	2009 – 2018+
Châteauneuf du Pape Magnums	£165.00 per 6	2009 – 2018+
<i>A 2005 that explodes on the palate with punchy dark berry fruit, spice and tar. This full-bodied wine is chewy and powerful, yet with striking acidity making it almost refreshing and light. Lovely persistent finish.</i>		
Châteauneuf du Pape Cuvée Etienne Gonnet	£275.00	2007 – 2022+
Châteauneuf du Pape Cuvée Etienne Gonnet Magnums	£285.00 per 6	2007 – 2022+
Châteauneuf du Pape Cuvée Etienne Gonnet Jeroboam	£105.00 each	2007 – 2022+
<i>Etienne Gonnet is the domaine’s top cuvée which is produced from the typical Mediterranean blend of predominantly Grenache (from 90-year-old vines), followed by Syrah and Mourvèdre. Very little new oak is used in order for the pure and primal characteristics to show through. Deep ruby with dark chocolate, cherry and cedar notes, it is fleshy and powerful. Finishes on pronounced, yet velvety tannins.</i>		



LANGUEDOC

MAS DE DAUMAS GASSAC

In the 1970s, a Parisian glove manufacturer named Aimé Guibert was looking for a calmer life. He purchased property at the bottom of a valley that was once an ancient Gallo-Roman settlement. Surrounded by thick, garrigue scrub and glacial, mineral-rich earth, it seemed a perfect site for viticulture...that is, to Bordeaux oenologist Henri Enjalbert. He convinced Aimé to plant grapes and with the help of oenologist extraordinaire, Émile Peynaud, he began producing wine.

Despite their southern France location, they have a markedly unique micro-climate. Housed in a deep valley, cool air is drawn down from the mountains, particularly in the summer evenings, creating extraordinary, daily temperature swings ranging from 0 - 30 C. As a result, they are able to grow a plethora of varieties successfully from both cool and warm areas including Chenin Blanc, Chardonnay, Viognier and Petit Manseng for the white and Cabernet Sauvignon, Nebbiolo, Tempranillo, Pinot Noir and Tannat for the red – all the while attaining excellent ripeness while retaining the varieties fresh acidity.

With their extraordinary terroir and determination, they have over the years established a reputation as the “Grand Cru of the Languedoc”. Anyone who has tasted them would most likely concur. These are truly exciting wines worth discovering.

£/case in Bond

Drinking Dates

Mas de Daumas Gassac Blanc 2006

£85.00 per 6 2006 - 2009

Though 4 main varieties are used, up to 20 can be included to create this exotic concoction. In order to preserve their freshness and to express the purest varietal characters, only stainless steel is used in vinification. Enticing aromatics of pineapple, apricot and rose petals lure one into its medium-bodied but copious palate. The Viognier particularly shines through. It finishes on spice, lemon peel and linden. This is a wine for the senses.

Mas de Daumas Gassac 2005

£85.00 per 6 2010 - 2020+

Though predominately Cabernet Sauvignon (75-80%), this wine also contains a smattering of others – 10 to be exact. As a result, depending on the vintage a wine can take on very different aromatics that are not necessarily characteristically Cabernet. Very youthful in colour as well as nose, this 2005 has a more Rhône-like nose of black berry, pepper and coffee. Medium to full-bodied, it has a charming old world feel and wonderful balance between its structure, acidity and fruit intensity. 20% stems have been used in maceration for additional structure and complexity.

TERMS AND CONDITIONS

All wines are offered In Bond England (i.e. all shipping and bottling charges are included). We will arrange shipment in autumn 2006. On arrival your wines can either be delivered directly to you or stored Under Bond at our independent storage company, Private Reserves, at a cost of £7.80 ex Vat per case per annum.

When you decide to take delivery, Duty and Vat become payable. These charges are at present £15.50 and 17.5% respectively. Delivery will be charged at cost.