

RHONE 2010

*En Primeur*

---



---

<b>Page 3</b>	INTRODUCTION
<b>Page 4</b>	OUR RECOMMENDATIONS
<b>Page 4</b>	BUILDING A CELLAR
<b>Page 5</b>	MAP
<b>Page 6</b>	DOMAINE PATRICK & CHRISTOPHE BONNEFOND, Ampuis
<b>Page 7</b>	DOMAINE CLUSEL ROCH, Ampuis
<b>Page 8</b>	DOMAINE RENE ROSTAING, Ampuis
<b>Page 9</b>	DOMAINE DE MONTEILLET, Chavanay
<b>Page 10</b>	DOMAINE ANDRE PERRET, Chavanay
<b>Page 11</b>	DOMAINE DU COLOMBIER, Mercurol
<b>Page 12</b>	DOMAINE BERNARD FAURIE, Tournon
<b>Page 12</b>	DOMAINE ALAIN VOGÉ, Cornas
<b>Page 13</b>	DOMAINE CLOS DES PAPES, Châteauneuf du Pape
<b>Page 14</b>	DOMAINE VERSINO, Châteauneuf du Pape
<b>Page 15</b>	CHATEAU DE BEAUCASTEL, Châteauneuf du Pape
<b>Page 16</b>	DOMAINE FONT DE MICHELLE, Bédarrides
<b>Page 17</b>	LE BOIS POINTU, Bédarrides
<b>Page 18</b>	DOMAINE DU VIEUX TELEGRAPHE, Bédarrides
<b>Page 18</b>	DOMAINE LES PALLIERES, Gigondas
<b>Page 19</b>	MAS DE DAUMAS GASSAC, Aniane
<b>Page 20</b>	DOMAINE DE TREVALLON, St Etienne du Grès
<b>Page 21</b>	HOW TO ORDER
<b>Page 21</b>	CONTACT DETAILS
<b>Page 21</b>	TERMS & CONDITIONS

---

With thanks to Domaine Font de Michelle, Châteu de Beaucastel, Mas de Daumas Gassac and Domaine de Trevallon for their beautiful photographs.

In our world of increasing uncertainty, it is always reassuring to have some constants. One constant is the continuous high quality and outstanding value of Rhône Valley wines.

Following on from the 2009 vintage, which produced rich, opulent wines in the south and beautifully delineated, ripe and complex wines in the north, the 2010 vintage created wines of wonderful balance, fruit concentration, structure and freshness across all regions. We feel that they are really impressive and many have even greater potential for long cellaring than the extrovert 2009s. Château de Beaucastel confidently state that their 2010 is the best wine they have produced since 1978 – not a light declaration to make.

The growing season could not have been more ideal. According to Guillaume Gonnet at Font de Michelle, there was snow in winter every month for 3 months, slowly building up the water table for the year ahead. Throughout the valley, rain came in spring when necessary and sun was perfectly interspersed throughout the growing season at just the right time to encourage even ripening. July and August were hot, and estates like Beaucastel recorded 35 days of over 30°C. However, the growing season provided a balance and the south also experienced 46 days of frost. This large range of temperatures generated a longer growing season. This, in turn, enabled the grapes to ripen slowly, producing more complex aromatics, chiselled structures and lots of freshness. All growers said that their grapes were ‘just perfect’, healthy and evenly ripe.

All of our producers describe their wines as more ‘classic’ than the 2009 vintage. This is to say, they are more restrained than the exuberant, fruit-driven 2009s. The wines generally have more lift and firmness, though some are actually softer and more elegant. Many are ‘vins de garde’ which will need a bit of cellaring before they truly open up. Several producers such as Florent Viale of Domaine de Colombier described this 2009/2010 duo as a modern 1990/1991 (both 5 star vintages in the north), with both 1990 and 2009 being ‘sexy and lush’, and the 1991 and 2010 as ‘brooding, masculine and refined’ – not that different from the past two vintages in Bordeaux, for example. We thoroughly enjoyed a return to a more

balanced style in the south, similar to 2006 and 2001 but with increased power and complexity. For the whites, they are similar to 2007s with beautiful, crunchy fruit and an overall sculpted feel.

The only downside to 2010 is the lower quantities. The rain in the spring, which nourished the vines during the beginning of their growth spurt, also disrupted flowering in many areas. So while certain producers are only down by 10-15% in quantity, other domaines such as Clusel Roch have produced 30-35% less. Rain was not the sole contributing factor to lower yields, however. Domaine de Trévallon lost 6,000 bottles worth of wine due to a herd of wild boars devouring their way across one of their vineyards a week before harvest. It is an unfortunate experience from which to learn that we (and their dog, Tulipe) are obviously not the only ones who love their grapes. As payback, we have decided to include their recipe for wild boar on page 20. Their wine, ironically, beautifully accompanies this tusked and avaricious beast!

The notion of constants carries over to price as well. With Bordeaux prices increasing with no apparent ceiling, the Rhône prices have for the most part remained in line with the last few years. Consequently, it looks even better value for the quality, which is particularly important for those that are interested in drinking wine rather than buying for sheer investment.

Finally, in order to create a more concise, focused list, we have decided to include only those reds that are meant to be laid down – whether it is for 3 years or 30. The less expensive Rhône wines that were previously in our brochure are now found on our drinking list and will be offered upon release rather than en primeur. This is the opportune moment to really create a top-notch Rhône cellar from Côte Rôtie all the way to Châteauneuf du Pape.

**Robin Kick**



---

**Under £200**

	<b>£/cs In Bond</b>
St Joseph Rouge, André Perret	£135.00 per 12
St Joseph Rouge, Cuvée de Papy, Domaine de Monteillet	£160.00 per 12
Crozes Hermitage Cuvée Gaby, Domaine du Colombier	£160.00 per 12
St Joseph Blanc, Domaine de Monteillet	£165.00 per 12
Gigondas Les Terraces du Diable, Domaine Les Pallières	£175.00 per 12
Châteauneuf du Pape, Font de Michelle	£195.00 per 12

---

**£200 – £300**

Condrieu, Les Grandes Chaillées, Domaine de Monteillet	£255.00 per 12
Côte Rôtie, Patrick & Christophe Bonnefond	£275.00 per 12
Domaine de Trévallon Rouge	£145.00 per 6

---

**Over £300**

Cornas Vieilles Vignes, Alain Voge	£350.00 per 12
Châteauneuf du Pape Cuvée Félix, Domaine Versino	£175.00 per 6
Côte Rôtie Les Rochains, Patrick & Christophe Bonnefond	£190.00 per 6
Hermitage Blanc, Domaine de Colombier	£225.00 per 6
Hermitage, Bernard Faurie	£225.00 per 6

---

**BUILDING A CELLAR**

---

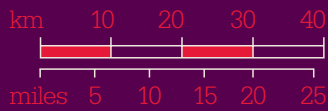
For those clients who are interested in starting or developing their cellar, Rhône 2010 is the perfect addition for its excellent value and diversity. Goedhuis Cellar Plans are an easy, affordable route to a bespoke collection of outstanding wines built at your own financial pace whether for yourself, your children or godchildren. The minimum recommended

monthly payment is £100 to build a drinking cellar. If you are looking to build an “investment” cellar we recommend a minimum monthly payment of £300 or more. For more information contact our sales team on [sales@goedhuis.com](mailto:sales@goedhuis.com) T 020 7793 7900 or go to [www.goedhuis.com/courses-gifts-other-services/cellar-plans.html](http://www.goedhuis.com/courses-gifts-other-services/cellar-plans.html)





1. Côte Rôtie
2. Condrieu
3. Château – Grillet
4. St. Joseph
5. Hermitage
6. Crozes – Hermitage
7. Cornas
8. St. Péray
9. Clairette de Die
10. Châtillon-en-Dois
11. Lirac
12. Tavel
13. Châteauneuf-du-pape
14. Gigondas





Christophe Bonnefond is one of our favourite wine producers. Thoughtful, reflective and sincere, he and his brother Patrick have worked their original family vineyards since 1990. Though they only started with 3 hectares from the family plots, over the years, they have built up their domaine to 7 hectares and in the process created an excellent reputation for modern, yet terroir-driven wines. They produce three reds – Colline de Couzou as well as two specific 'lieux dits', Côte Rozier and Les Rochains. Despite both 'lieux dits' being located in the Côte Brune, they are very different wines due to soil and exposition;

Côte Rozier tends to be more silky and feminine while Les Rochains is typically more weighty with darker fruit and more structure.

On some visits Christophe is our first port of call, but in 2010, he was our last one. This is always the most interesting as it gives a better impression of the quality (having tasted many of the valley's wines before. And we can earnestly say that they are excellent. His relaxed attitude becomes notably transparent in his wines and they are substantial without being showy. Quietly confident.

● **Côte Rôtie Colline de Couzou**

£275.00 per 12 Bottles In Bond



Christophe's straight Côte Rôtie became Colline de Couzou in the 2008 vintage to better reflect its terroir (though it is the same wine). This impressive wine is a blend of both Côte Brune and Côte Blonde and comprises all the hallmarked qualities of the vintage. Bright and lifted, yet grounded and velvety. A delicious palate of sweet red berries that is further fleshed out by damson plum, black cherries and cinnamon. A powerful yet poised wine that lingers on the palate. This is always the best value Côte Rôtie that we sell which delivers far beyond its price point. Drink: 2017 – 2034

● **Côte Rôtie Côte Rozier**

£190.00 per 6 Bottles In Bond

Spicy and expressive in aromas with dried fruit and liqueur-like smoothness. Its deeply coloured core and tightly knit tannins add an air of masculinity to a normally feminine and genteel wine. Yet its fruit core still remains tender and bright. Being the most backwards of the three wines at the time of tasting, this will require a bit more patience. Drink: 2019 – 2036

● **Côte Rôtie Les Rochains**

£190.00 per 6 Bottles In Bond



Christophe's Rochains was one of the highlights of our Rhône tour. Aromatic and velvety, it opens up with sweet fruit, roasted coffee and chocolate which just melt on the tongue. It has wonderful density but also lots of freshness and layers. This is a truly special wine. Highly recommended. Drink: 2018 – 2038





One of the most traditional (and smallest) domaines in Côte Rôtie, Clusel Roch was created in 1989 by Brigitte Roch and Gilbert Clusel. Their philosophy is that Côte Rôtie should be smooth and elegant yet with enough structure to age well, gaining complexity over time. It should also clearly express its unique terroir. In order for this transparency of place to surface, they carry out a “massale selection” – a technique where the best and most adapted vines are chosen from within a producer’s own vineyards. They have also been

officially organic since 2002. The soil is tilled by hand and medicinal herbs are used to treat the vines.

Poor Brigitte had taken a terrible tumble in the winery the day before our tasting and as a result was not up to intricate vintage descriptions. But fortunately for us, the wines spoke for themselves. They embody all the density of the vintage but retain the domaine’s charming earthiness and layers. Quantities were down, however, by a notable 30-35%.

---

● **Côte Rôtie (limited)**

£295.00 per 12 Bottles In Bond

Tasting this straight Côte Rôtie is always a lesson in terroir as each parcel is tasted separately (with noteworthy differences too). It really helps us to understand why certain winemakers feel that ‘authentic’ Côte Rôtie is a blend of parcels rather than single vineyards, as delicious as they might be. This 2010 cuvée classique has lots of potential with beautiful focus and delineation, sweet bramble fruits, cherries and lacy spice. Drink: 2017 – 2034

---

● **Côte Rôtie Grandes Places (very limited)**

£295.00 per 6 Bottles In Bond

Though some purists may feel that blending is best when it comes to Côte Rôtie, there is no denying that some single vineyards produce pretty impressive stuff. Brigitte’s Grandes Places is king of the hill in 2010 displaying a wonderfully velvety core of fruit, fine polished tannins, cocoa and spice. Notably mineral and profound, this has amazing potential. Drink: 2019 – 2038

In many ways, René Rostaing needs no introduction. A living legend, he has produced some of the most exceptional wines of the valley and has acquired a cult-like status in the appellation, comparable to maybe only Guigal for their 'Lala' wines as La Turque, La Mouline and La Landonne are more informally called. Insightful and contemplative, René learned from such Rhône Valley greats including his father-in-law, Albert Dervieux and uncle, Marius Gentaz. Upon their retirement, René 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 staunch traditionalist, he uses 30-80% of 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." He produces three Côte Rôties – a 'village' level as well as La Landonne and Côte Blonde, the wine we affectionately refer to as 'The Queen'.

In the Rostaing cellars, 2011 was busily fermenting away so we found ourselves on the ground floor above the cellars. René and his son, Pierre, were in good spirits at the time of tasting and their wines were too. Though they are red specialists, their Condrieu was absolutely spectacular and perhaps the best we have ever had from them.

---

● **Condrieu La Bonnette (limited)**

£395.00 per 12 Bottles In Bond

Beautifully lifted and fresh, the 2010 La Bonnette is wonderfully aromatic with notes of white peaches, lemongrass, honeysuckle and fennel. On the palate, it has a wonderful tanginess which adds additional purity and complexity. A beautiful, poised wine. If all Condrieu were like this, the world would be a very different place.

Drink: 2012 – 2017

---

● **Côte Rôtie Côte Blonde (limited)**

£440.00 per 6 Bottles In Bond

A very grand wine though a bit more tight-knit than normal. The 2010 Côte Blonde is notably fine-tuned with brooding notes of blackberries, plums and treacle. The quality of the stems was so great that René added 80% of them to the vinification tank, contributing to the wine's pronounced structure and ageability. A true 'vin de garde', this has incredible potential. Drink: 2019 – 2038

---

● **Côte Rôtie Ampodium (limited)**

£395.00 per 12 Bottles In Bond

£405.00 per 6 Magnums In Bond

2010 marks the first vintage that René will be calling his Cuvée Classique 'Ampodium', the old Gallo-Roman name for Ampuis. And it displays all the classicism and grandness that ancient Roman culture exemplified. A notably appealing wine with a tender, succulent core of fruit and lots of crunchy freshness. René added 50-55% stems while vinifying, adding a degree of complexity and grounded earthiness. Very Rostaing. Utterly delicious. Drink: 2013 – 2022

---

● **Côte Rôtie La Landonne (limited)**

£420.00 per 6 Bottles In Bond

Another 'role play' wine which is usually more structured and masculine than Côte Blonde at the time of tasting yet the 2010 charmed our palates from the start with its sumptuous core of fruit and gentle notes of brown sugar. Incredibly velvety despite its Landonne personality, it carried on its long finish with added lift and freshness. A real beauty.

Drink: 2017 – 2036







The dynamic and entertaining Stéphane Montez is the 10th generation of vigneron in the Montez family. From his sheer Mediterranean-like slopes, Stéphane produces renowned Condrieus, perfumed St. Josephs and excellent Côte Rôties from vineyards comprised of decomposed granite soils. Like many people in the valley, he believes in producing wine reductively (with little exposure to air) in order to preserve all the fresh aromatics from his grapes. He is not fearful of using new oak to age his wines, depending

on the concentration of the must, but prefers demi-muids to ensure that it never dominates but adds warmth and texture to his handcrafted wines.

All was lively with animation at the time of our visit with the start of the 2011 vintage. Despite all the commotion, we were ecstatic about his 2010s. The whites are tender and succulent while the reds show just the right amount of ripe opulence paired with an earthy firmness.

---

● **St Joseph Blanc (limited)**

£165.00 per 12 Bottles In Bond



Stéphane's 2010 St Joseph hit the "sweet spot" with its juicy fruit core and lacy minerality. Quite Burgundian with aromatic notes of toasted brioche, gunflint and sweet yellow plums. This finishes on subtle tinges of orange peel and spice. Wonderfully delicious. Drink: 2012 – 2017

---

● **Condrieu Les Grandes Chaillées**

£255.00 per 12 Bottles In Bond



Yet another star Condrieu from Stéphane with beautifully lifted floral notes, juicy succulent peach and undertones of spicy banana bread. Wonderfully rich and mouthfilling yet layered and ethereal. Lots of complexity. Drink: 2012 – 2017

---

● **St Joseph Cuvée Papy**

£160.00 per 12 Bottles In Bond

£170.00 per 6 Magnums In Bond



Smoky, concentrated and masculine, this is a wonderfully dense St Joseph with fresh yet fine tannins and a notably sweet core of fruit that lingers long on the palate. This has fantastic potential and should age beautifully over the years. Always one of the best value Rhônes we sell. Drink: 2017 – 2030

---

● **Côte Rôtie Fortis**

£350.00 per 12 Bottles In Bond

£360.00 per 6 Magnums In Bond

Similar to the Cuvée Papy in style but with more intensity, power and complexity. This beautifully structured Côte Rôtie displays intriguing aromatics of smoked meat, plump black cherries and damson plums. Vinous yet wonderfully velvety and smooth. Finishes on dense chewy tannins and lots of freshness. Drink: 2019 – 2038



The first time we drank an André Perret wine, we were stopped in our tracks. Pure, elegant, sprightly and ethereal, they are some of the brightest stars amongst a plethora of constellations. His 10 hectares of vines are located in some of the top sites of their appellation, chiselled into small, steep granite terraces. From these vineyards, he makes several whites and reds including two Condrieus and both colours of St. Joseph. 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.

André's style works very well with the 2010 vintage. His wines display lovely ripe fruit, yet with lots of lift and freshness – very similar to 2007.

---

● **St Joseph Blanc (very limited)**

£145.00 per 12 Bottles In Bond

We just love André's St Joseph. He makes a distinctive style that is almost Burgundian with its gentle toastiness, sweet pears and salty minerals. Nicely sculpted yet wonderfully succulent and fleshy. Drink: 2012 – 2016

---

● **Condrieu Clos Chanson (very limited)**

£295.00 per 12 Bottles In Bond

Always more restrained than the Côteau de Chéry, the beautifully poised Clos Chanson displays a nose of aromatic spice, subtle grassy notes, fennel and peach. Moderately fleshy embodying all the virtues of Viognier yet in a precise, focused frame. Drink: 2013 – 2019

---

● **Condrieu Côteau de Chéry (limited)**

£320.00 per 12 Bottles In Bond

Fairly rich and opulent with a hedonistic and mouthfilling palate of sweet orchard fruit, orange zest and vanilla panna cotta. Despite its richness, it finishes wonderfully fresh and focused. Intense yet elegant. Drink: 2013 – 2019

---

● **St Joseph Rouge**

£135.00 per 12 Bottles In Bond



A vivacious, crunchy red with damson plums, blackberries, white pepper and a whiff of brown sugar. A nicely balanced combination of round, succulent fruit and earthy spice. The structure is firm yet fine. Lovely potential. Drink: 2015 – 2024

There are not very many producers in Hermitage and Florent Viale is one of the few to harness the appellation's incredible fruit and power with a modern, yet refined touch. This is something that he has come to master since his first vintage in 1991. Over the course of the years, his wines have seized the attention of international wine critics and collectors alike. To capture his wines' incredible fruit 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 makes a small amount of red Hermitage, and a minute quantity of white.

Florent describes his 2010s as slightly less rich and dense than 2009 with more focus and definition. They remind him of 1991s, a fantastic yet lesser known vintage which slipped under the radar following the exuberant 1990s.




---

● **Hermitage Blanc (limited)**

£225.00 per 6 Bottles In Bond



An opulent yet lifted nose with toasted brioche, apricot, peach and lemon curd. Creamy yet sculpted, this wine offers incredible layers that slowly unveil themselves through each sip and swirl. Finishes with a wonderful purity and minerality. This might be the best Hermitage Blanc we've had from Florent. It seems to have it all and in all the right places. Drink: 2014 – 2024

---

● **Crozes Hermitage Cuvée Gaby**

£160.00 per 12 Bottles In Bond

£170.00 per 6 Magnums In Bond



Florent likes to wait until his wines perfectly reveal themselves before blending so we are always able to taste the components of the Gaby before the final blend. In 2010, one half of the cuvée is beautifully lifted with bright, clear red fruit flavours and an attractive zing. The other half is round, velvety with notes of dark chocolate and plums. An ideal yin and yang of styles merged into one. Drink: 2014 – 2024

---

● **Hermitage**

£215.00 per 6 Bottles In Bond

£440.00 per 6 Magnums In Bond

One is immediately struck by its complexity and layers. A deep ruby purple colour leads to an expressive palate of violets, black cherries, damsons with gentle aromatic smoke and spice. Juicy and tender yet noble and grand. Its tannins grip the palate displaying the wine's prowess but they are so perfectly balanced with the fruit that it finishes seamlessly. Drink: 2019 – 2038



Modest, shy and warmly welcoming, Bernard Faurie makes some of the most incredible wines (and tiniest in quantity) of the Rhône Valley. Rather like a hobbit's lair, his cellar is replete with an earthen floor, small lamps that beam soft warmth on the bottles, foudres, barrels and a small library of books, perhaps for the occasional literary dip inbetween rackings. He makes some of the best traditionally styled wines that are elementally pure, complex and incredibly elegant. Some have even been described as 'sauvage' or 'wild'.

---

● **St. Joseph (limited)**

£225.00 per 12 Bottles In Bond

---

We love St Joseph. It is the longest appellation in the Rhône and because of this, it has incredible diversity. For a more manageable price, one can get a lighter styled Hermitage or Côte Rôtie. And as Jean-Louis Chave says, it has the greatest potential in the valley because the terroir is still trying to be understood. A sturdy 2010, Bernard's St Joseph delivers a spicy yet reticent nose and a solid core of fruit. Subtle herbal tones such as sassafras gives additional lift and intrigue. A grand St Joseph, this will require some time in the cellar. Drink: 2018 – 2029

Like most great wines, they are not designed for immediate drinking but are intended to reward those who are patient. But due to their very limited production, unless one buys them for one's own cellar, they are not very easy to find. Luckily, we recently unearthed two older bottles – 1998 and 2000 – and they were just glorious. Profound and sincere with incredible layers and personality.

---

● **Hermitage (limited)**

£225.00 per 6 Bottles In Bond

---



Bernard's Hermitage was one of the highlights of our trip. A beautiful nose of pure, sweet fruit lead to a palate of complete deliciousness. Cinnamon apples, juicy raspberries and a tinge of Valrhona chocolate. The fruit tenderness is reminiscent of 2000 but with more structure, layers and depth. This seems to have the best of everything. Highly recommended. Drink: 2019 – 2038

---

DOMAINE ALAIN VOGÉ, Cornas

---

Alain Vogé has become a legendary name in Cornas. Producing wine for over 40 years, his style combines Old World charm with Cornas' ability for ripeness and complexity. As a result, his wines tend to be approachable moderately young yet are layered and age worthy. In 2004, Albéric Mazoyer, former general manager for Michel Chapoutier, joined forces with Alain to become his business partner and the domaine's manager. A charismatic and passionate perfectionist, he has taken the innate quality of their wines a step further. They produce several reds including our favourite, Cornas Vieilles Vignes, which is a

---

● **St Péray Fleur de Crussol**

£235.00 per 12 Bottles In Bond

---

A polished, intense wine with integrated oak on the nose and a full-bodied toastiness on the palate that will soften beautifully into the orchard fruit over the next few years. Smooth and sleek in texture with notable complexity and length. An intriguing wine. Drink: 2013 – 2019

blend of parcels from vines that are mostly between 50 – 60 years old. They also make several St Pérays, whites from 100% Marsanne. Robert Parker describes theirs as "one of that appellation's finest" and a "Chablis look-alike".

Alberic describes the 2010 whites as 'like Burgundy' with lots of crispness, minerality and balance. It was a vintage where the vines were not stressed and were able to produce a fresher style than 2009 with slightly less alcohol, but with lots of ripe fruit in a classic framework. Perhaps similar to 2001 and 2006 but with more intensity.

---

● **Cornas Vieilles Vignes**

£350.00 per 12 Bottles In Bond

£360.00 per 6 Magnums In Bond

---



Powerful, smoky and intense, the 2010 Vieilles Vignes is a 'tour de force' with an incredibly powerful palate further exhibiting earthy spice and black pepper. A solid core of sweet, plump fruit slowly emerges on its long length. This wine will require a bit of patience but the potential is colossal. Drink: 2019 – 2034





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 late father Paul in the early 1990s. Traditional producers with a modern twist, Vincent uses no stems in vinification and ferments in large ceramic-lined vats, but he does age his red varieties in large, old foudres in a humidity-controlled cellar. In addition, his is 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. His meticulous vineyard and winemaking practices have catapulted their reputation over the past 15 years and today they are considered one of the grandest growers in the appellation.

Over the past few years, Vincent has been rebuilding his cellar, which collapsed in 2006 with him almost in it. Now

it has been finished, Vincent has turned his attentions to other new projects including the construction of a hugely ambitious (and huge) structure that will incorporate a garage, and storage for tractors etc. He has also been in the process of obtaining ECOCERT certification, which will take effect from the 2011 vintage. But, fear not, he has still found the time to make wine.

Unusually for the region, the 2010 vintage has the same levels of alcohol as 2009, and lower acidity. For some reason this year the habitually low yields did not seem to concern Vincent, though he did say allocations would be smaller, and he wanted to bottle a higher proportion in magnum.

It is a year for Mourvèdre, with a great deal of finesse and complexity, and exceptional quality of tannins; a 'millésime de garde', not unlike 1990.

#### ● Châteauneuf du Pape Blanc (limited)

POA

A lovely and open nose of apple, digestive biscuit and anise with floral undertones. It is fresh, but with a creaminess to round out the edges, and there is a hint of tannin to add structure. Wine Spectator just reviewed it giving it 94 points: "Stony, pure and driven, with melon rind, white peach and verbena notes offset by fine cut and precision, as mineral, salted butter and quinine notes ripple through the very lengthy finish. Lovely now, with the fine acidity to develop nicely in the cellar." (Winespectator.com, 2011).  
Drink: 2012 – 2018

#### ● Châteauneuf du Pape (limited)

POA

There are over ten different assemblages which will be combined before bottling, all mostly Grenache with varying degrees of Mourvèdre and Syrah. The final blend has a greater elegance than the sum of its parts with excellent substance yet without being showy. The flavour profile is of cherry cola, strawberry liquorice and bitter almond, with minerality and balance. More structured and less sensual than 2009, definitely one for the cellar. Drink: 2018 – 2032

Jean-Paul Versino is the magic behind this domaine (which is also known as Bois de Boursan). After years of making wines from rented vineyards, the Versino family, third generation Piedmonteses in Châteauneuf du Pape, bought 40-100+-year-old-vines from retiring owners in the mid-1980s. As a result, their vineyards resemble something of a patchwork quilt, comprising 27 different parcels with various soils and microclimates. He makes two Châteauneuf du Pape reds – Bois de Boursan and in top years, Cuvée Félix. This special bottling is made from the best parcels and the oldest vines and includes a larger percentage of Mourvèdre. His style tends to be earthy

and soulful. It is perhaps for this reason that Robert Parker compares them more to Burgundy than to the wines of the Southern Rhône.

Jean-Paul absolutely loves his 2010s. With a gleaming smile, he excitedly beamed, 'J'adore! C'est grandiose!' ('I adore them. They are grand!'). He further explained that they have it all – lots of fruit, complexity, freshness balance and excellent ageability. They are even more polished than his delicious 2009s. He feels they embody the crunchiness of 1999, the silkiness of 2007 and the classic structure of 2006. We loved them, and they look to make old bones too.

---

● **Châteauneuf du Pape Bois de Boursan**

£195.00 per 12 Bottles In Bond

£210.00 per 6 Magnums In Bond

£100.00 per Jeroboam In Bond

---

The 2010 opens up with a wonderfully aromatic nose of sweet wild strawberries, plum compote and brown sugar. It displays a lovely richness on its core of fruit and, though in balance, its structure is firm and present. This seems to have it all – polish, velvety tannins, notable concentration yet tender at the same time. Quintessential Bois de Boursan. Drink: 2018 – 2032

---

● **Châteauneuf du Pape Bois de Boursan Cuvée Félix**

£175.00 per 6 Bottles In Bond

£190.00 per 3 Magnums In Bond

£140.00 per Jeroboam In Bond

---

A more intense expression of Châteauneuf du Pape with a deeper and denser palate of fruit, incredible minerality, a smooth, polished mouthfeel and lots of dark yet succulent fruit flavours and savoury undertones of soy and plum sauce. Its tannins are firm but superfine. A very complete wine that finishes fresh, lifted and long. Drink: 2020 – 2036





Château de Beaucastel is undoubtedly one of the most famous domaines in the southern Rhône and probably the most recognisable Châteauneuf du Pape. Created in the early 1900s, this domaine has passed down through several illustrious pairs of hands including those of the dynamic and philosophical Jacques Perrin and now to those of his two sons, Jean-Pierre and François. Over time, their vineyards have grown to over 110 hectares – all organically farmed – to create their various cuvées. Through the Perrin's creativity, ingenuity and pioneering spirit, their wines are also some of the most atypical for the region. This is no doubt partly due to their red Châteauneuf du Pape containing the largest percentage

of Mourvèdre in the region (usually a minimum of 30%) which contributes notable aromatics of roasted game and chewy, powerful tannins.

Beaucastel's 2010s perfectly embody the vintage's classic yet rich character traits. The reds are refined with polished tannins and a bold mouthfeel. The château feels that it is the greatest red they have made since 1978! The whites are full-bodied, powerful and complex yet bright, silky and sculpted – everything that Rhône whites should be. Furthermore, they indicated that they would indeed be producing an Hommage à Jacques Perrin, the true measure of a 5-star vintage.

---

#### ● Châteauneuf du Pape Blanc

£220.00 per 6 Bottles In Bond

Gently aromatic on the nose with notes of pear, apricot and peach as well as lemon grass and subtle tinges of butterscotch. Wonderfully crunchy yet curvaceous, this wine's fantastic texture carry it through to a notable finish. Drink: 2014 – 2022

---

#### ● Châteauneuf du Pape Blanc Vieilles Vignes Roussanne (limited)

£395.00 per 6 Bottles In Bond

This is renowned as one of the greatest white wines in the Rhône and 2010 carries on its torch. Notably bigger than the straight Châteauneuf du Pape Blanc, the Vieilles Vignes Roussanne has exchanged potential curves for power and delineation. Chiselled yet lifted, it offers many incredible layers with a touch of honey, almonds, orchard fruit and candied walnuts. This will require a bit of time to reach its (very high) pinnacle. 2016 – 2027

---

#### ● Châteauneuf du Pape (limited)

£240.00 per 6 Bottles In Bond

The 2010 Rouge opens up with a lifted and sculpted nose and a sweet core of red and black fruits. Additional notes of pêche de vigne, red plums and roasted cocoa beans fill out the palate. The tannins are grippy but fine. Wonderfully focused and powerful. This will age very well. Drink: 2018 – 2032





Font de Michelle is owned and operated by brothers Jean and Michel Gonnet, as well as Michel's son Guillaume, third and fourth generation winemakers. Their various parcels of vineyards are mostly located around La Crau, one of the best sites in the entire appellation. Velvety textures and fruit forwardness are key to their modern-styled wines. In order for these innate characters to remain intact, they neither fine nor filter their wines. They also age them in both large foudres and oak barrels enabling them to gently soften. In exceptional vintages, they produce three Châteauneufs – the cuvée classique, Etienne Gonnet, a special wine created in 1988 and named in honour of their late father and a recent addition called Elégance de Jeanne

which is 100% Grenache from an ancient plot of 100+ year old vines.

Though we have always enjoyed their wines, over the past 5 or so years, we feel that their wines have hit an impressive pinnacle of quality. This has no doubt partially contributed to Guillaume's intuitive ability to sense how to vinify or age a wine, adding another element to an already fine and well-established winemaking team. He views their 2010s as well-balanced with lots of richness, acidity and structure. Unlike the 'sexy' 2009s, the 2010s will require more ageing but will be glorious when they emerge from their cocoons.

---

● **Châteauneuf du Pape**

£195.00 per 12 Bottles In Bond  
£215.00 per 6 Magnums In Bond  
£95.00 per Jeroboam In Bond




---

● **Châteauneuf du Pape Cuvée Elégance de Jeanne**

£370.00 per 12 Bottles In Bond  
£390.00 per 6 Magnums In Bond  
£165.00 per Jeroboam In Bond

---

Discreet and young on the nose with layers of ripe bramble fruits, a hint of liquorice and gently smoky spice. Its core is tender but there are beams of power underneath its more obvious fruit flavours and flesh suggesting that this will age beautifully. Drink: 2016 – 2030

---

A powerful yet flirty wine with juicy red raspberries, wild strawberries and subtle yet intriguing smouldering earthy notes. On the palate, it gently opens up revealing a luscious core of fruit that is calmed by bittersweet chocolate and spice. Its chewy, compact tannins slowly surface yet reveal its many layers as well. Produced from 100% old vine Grenache. Drink: 2017 – 2033

---

● **Châteauneuf du Pape Cuvée Etienne Gonnet**

£350.00 per 12 Bottles In Bond  
£370.00 per 6 Magnums In Bond  
£155.00 per Jeroboam In Bond

---

The Gonnets' ample cuvée is just that. Noble and reserved, its colour and body are deeper and richer than the classic cuvée. Notes of aromatic vanilla, cherries and raspberries are interlaced with lingering smoke and spice. Fairly chunky and masculine yet still velvety, this is 2010 at its best. Drink: 2018 – 2034





This is the wine from long-term Rhône agent, Charles Blagden. It is produced from two small parcels of very old vines in exceptional locations. La Croix de Bois is situated behind Vieux Télégraphe and is composed of Châteauneuf's ubiquitous galet stones and deep red, iron-rich clay. It creates wines that are masculine and powerful.

Its other half, Le Pointu, is firmly placed next to Château Rayas with a saliceous sandstone soil that produces aromatic, fruity and elegant wines. Due to its micro-sized parcels, only a very small quantity of wine is made. 2010 marks the first vintage vinified by the Gonnets.

---

● **Châteauneuf du Pape Le Bois Pointu**

£425.00 per 12 Bottles In Bond

---

Velvety and fleshy with lots of sweet ripe fruit, there is still a fresh and crunchy quality to it that makes it very appealing. Its core is expansive with notes of chocolate, currants and cherries and 2010 tannins that are fine but present. A grand Châteauneuf du Pape. Drink: 2018 – 2037

Vieux Télégraphe is one of the most iconic domaines in the Rhône Valley. Originally named after an old telegraph station that stood on site, the domaine was created in 1989 by Hippolyte Brunier. Over the years it expanded and developed into the estate it is today, an area that covers 70 hectares. Unusual for the region, all their vineyards lie in a single block on La Crau plateau, which boasts some of the best terroir of the region. Unlike most domaines, their focus is to produce the greatest Châteauneuf possible. They have no interest in producing super-extracted, ultra-top cuvées. Rather, they introduced a second wine in order to

strengthen the 'Grand Vin' à la Bordelaise. For this reason, we feel that they produce some of the most balanced wines in the region, which deliver excellent fruit ripeness yet are lifted and poised.

Unlike other 2010s that have more structure than 2009s, at Vieux Télégraphe they are actually softer and more elegant. 'Gourmand' is how they have been described. Their lushness of fruit is immediately apparent on the palate, which is reminiscent of their delicious 2007s.

---

● **Châteauneuf du Pape**

£195.00 per 6 Bottles In Bond

£205.00 per 3 Magnums In Bond

---

Velvety and fleshy with notes of red liquorice, sweet plums and cherries. On the palate, the tannins are gently grippy though nicely enveloped in the fruit. This is a wonderfully layered wine that displays an intriguing mix of feminine and masculine forces with its juxtaposed sumptuousness and firmness. Followers of Vieux Télégraphe will not be disappointed. Drink: 2018 – 2034




---

DOMAINE LES PALLIERES, Gigondas

---

Co-owned by the Bruniers of Vieux Télégraphe and the iconic American importer, Kermit Lynch, since 1998, Domaine Les Pallières makes some of the most complex and powerful Gigondas in the valley. Robert Parker has stated that now they "have gotten a full grasp of this complicated, cool climate terroir, Les Pallieres' quality has soared." (Wine Advocate, Oct 2010).

They produce two single-vineyard Gigondas – Les Racine and Terrasse du Diable. Terrasse du Diable is on steeper slopes with lots of stones (similar to Châteauneuf), offering excellent drainage. This can make for more challenging growing conditions, and as a result the vine tends to put all of its energy into its fruit, producing wines that are very variety-driven, meaning more spicy and more typical of Gigondas.

---

● **Gigondas, Terrasse du Diable**

£175.00 per 12 Bottles In Bond

£185.00 per 6 Magnums In Bond

---

Open, relaxed and tender with attractive notes of exotic spice and black pepper. Its acidity is bright and penetrating while its tannins are round and ever so slightly chewy. Quite a powerful wine but with lots of fruit that is succulent to the core. A delicious Gigondas (with a brilliant label too!). Drink: 2014 – 2025







Mas de Daumas Gassac needs very little introduction. Since 1978, this singular and quite spectacular estate has been producing some pretty remarkable wines. Because of this, it has been dubbed 'Lafite of the Languedoc' by various journalists and critics. One reason that this estate is so special is that 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 daily temperature swings ranging from 0 - 30°C. As a result, they are able to grow up to 40 different varieties successfully – all the while attaining excellent ripeness and retaining the varieties' fresh acidity.

Because of their micro-climate, vintages chez les Guiberts can be slightly different than neighbouring regions.

#### ● Mas de Daumas Gassac Blanc 2011

£110.00 per 6 Bottles In Bond  
 £115.00 per 12 Halves In Bond  
 £115.00 per 3 Magnums In Bond

This wine is produced from 20 varieties, though the majority is composed of Viognier, Chardonnay, Petit Manseng and Chenin Blanc. Beautifully fragrant yet poised with a solid core of minerality and freshness. The domaine describes the 2011 vintage as having lots of aromatics with wonderfully ripe Viognier, which will add to its complexity. Drink: 2013 – 2019

According to Samuel, the family's oldest son, 2010 was similar to 2009 in terms of the 'perfect amounts of rain and sun' but with a slightly cooler summer and a 5 days later harvest. However, the longer growing season produced a quite a different wine. Whereas the 2009 is more lush and seductive, the 2010 is more 'classic' with a delicious, firm core of black fruits, notable balance, freshness and focus. It finishes long and pure. Quite aristocratic if we say so ourselves. This will age beautifully and be a delicious (and noble) addition to any cellar.

We are also offering the 2011 vintage of their delicious highly limited white wine, which they always release a year earlier. Both wines are 'en primeur' and will be shipped in June 2012.

#### ● Mas de Daumas Gassac Rouge

£110.00 per 6 Bottles In Bond  
 £115.00 per 3 Magnums In Bond  
 £115.00 per 12 Halves In Bond  
 £105.00 per Jeroboam In Bond  
 £210.00 per Methusaleh In Bond

Brooding and mysterious with notes of blackberries, cassis, plum compote and aniseed. Fresh and linear, this medium – to full-bodied wine is poised yet delivers notable structure with fine, firm tannins. This finishes long and with breadth. A refined yet masculine wine. Drink: 2018 – 2030

Hidden amongst the rolling hills west of St Rémy de Provence lies Domaine de Trévallon. Its origins started in 1973 when Eloi Dürrbach, an architecture student at the time, decided to toss aside his protractors to roll up his sleeves and start planting vines in the craggy limestone rock soil surrounding his parents' holiday home. His instincts told him that the domaine's well-draining, mineral-rich soil, arid micro-climate and glorious sun would be capable of producing exceptionally powerful and expressive wines... and he was right. Following unsuccessful experiments with other varieties, he began planting 15 hectares of Syrah and Cabernet which he then followed with a smattering of Marsanne, Roussanne (from cuttings at Beaucastel), Chardonnay and most recently Grenache Blanc.

The 2010 vintage is a classic charmer. Classic in that it displays wonderful purity, fine, velvety tannins and a gentle 'crunch', adding lift and poise. Yet, it has a wonderful sweet richness on the core with lots of juicy red and black fruits, lending a delicious charm to the wine. The only downside is the limited quantity. A troupe of wild boars gobbled down the equivalent of 6,000 bottles in under 45 minutes. So in homage to those long lost bottles (and a bit of payback), we have included the Dürrbach's own recipe for wild boar. Bon appétit!

● **Domaine de Trévallon Blanc 2011 (very limited)**

£185.00 per 6 Bottles In Bond

Similar to Mas de Daumas Gassac, Eloi offers his white a year earlier than his red. As quantities are tiny, this is the best way of securing a few bottles. This early offer also enables both his wines to be shipped at the same time. According to Eloi, the 2011 vintage looks to be one with lots of juicy fruit and exuberance. Produced from Chardonnay, Marsanne, Roussanne and Grenache Blanc. Drink: 2013 – 2019

● **Domaine de Trévallon Rouge**

£145.00 per 6 Bottles In Bond

£160.00 per 3 Magnums In Bond

£120.00 per Jeroboam In Bond

A beautifully delineated wine that focuses on minerality and balance with notes of ripe damson plums, sweet red cherries and raspberries. It finishes on polished tannins and spicy undertones. Despite global warming and increasing alcohol levels, Eloi has remained faithful to creating a wine of balance and freshness (with an enjoyable 13.5%). Though the harvest was healthy, yields were down due to a wild boar invasion that ate the equivalent of 6,000 bottles of wine! Drink: 2017 – 2028



**Floriane Dürrbach's Marinated Wild Boar**

- 1 haunch of wild boar
- 1 bottle of Trévallon (or another red wine if you prefer to drink this one with it)
- 1 onion
- 2-3 carrots
- 1 bouquet garni (bay leave, thyme, rosemary)

Marinate the haunch of boar with the whole bottle of wine, the onion and the sliced carrot. Add one clove, the bouquet garni, and coarse pepper. For 36 hours if it is a small haunch or 2 to 3 days, if big. The haunch must be covered with wine and turned every 12 hours.

Once marinated, drain the haunch, but keep the marinade, pass it through a sieve and throw away the vegetables. Dry the haunch and cook it like a leg of lamb with a bit of butter or olive oil.

**For the Sauce:**

Make a roux, and add the marinade little by little. It has to have a creamy texture so don't add all the marinade at once. Once the haunch is cooked take the juices from the dish and add it to the sauce. Add salt and pepper and enjoy.





**Online: [www.goedhuis.com](http://www.goedhuis.com)**

Buy online at [www.goedhuis.com](http://www.goedhuis.com). To log on you need either your account number or account email address and your password. Give us a call if you have forgotten this information or have not created a password in the past.

**Telephone: +44 (0)20 7793 7900**

For advice or to place an order call our Sales Team on +44 (0)20 7793 7900.

**Email: [sales@goedhuis.com](mailto:sales@goedhuis.com)**

Send an email to [sales@goedhuis.com](mailto:sales@goedhuis.com) or directly to your salesman at their email address listed below.

**SALES TEAM CONTACT DETAILS**

<b>Name</b>	<b>Office</b>	<b>Email</b>	<b>Telephone</b>
Gregory Brossard	Hong Kong	<a href="mailto:gregb@goedhuis.com">gregb@goedhuis.com</a>	+852 9686 1566
Julian Chamberlen	London	<a href="mailto:jc@goedhuis.com">jc@goedhuis.com</a>	07771 898 983
Johnny Goedhuis	London	<a href="mailto:jdj@goedhuis.com">jdj@goedhuis.com</a>	07831 296 393
James Low	London	<a href="mailto:jl@goedhuis.com">jl@goedhuis.com</a>	07813 886 853
Hugo McMullen	London	<a href="mailto:hm@goedhuis.com">hm@goedhuis.com</a>	07872 476 122
David Roberts	Suffolk/London	<a href="mailto:dr@goedhuis.com">dr@goedhuis.com</a>	07917 361 990
Mark Robertson	London	<a href="mailto:mr@goedhuis.com">mr@goedhuis.com</a>	07917 412 328
Tom Stopford Sackville	Hong Kong	<a href="mailto:tss@goedhuis.com">tss@goedhuis.com</a>	+852 9385 2528
Jamie Strutt	London	<a href="mailto:js@goedhuis.com">js@goedhuis.com</a>	07917 851 247
Charlie Whittington	London	<a href="mailto:cw@goedhuis.com">cw@goedhuis.com</a>	07747 604 138
Philippa Wright	London	<a href="mailto:pw@goedhuis.com">pw@goedhuis.com</a>	07939 991 884

**CONTACT US****Head Office**

6 Rudolf Place  
Miles Street  
London  
SW8 1RP  
T +44 (0)20 7793 7900  
F +44 (0)20 7793 7170

**Suffolk Office**

Tostock House  
Tostock  
Bury St Edmunds  
Suffolk, IP30 9PR  
T +44 (0)1359 271 795  
F +44 (0)1359 271 815

**Hong Kong Office**

9A, On Hing Building  
1 On Hing Terrace  
Central  
Hong Kong  
T +852 2801 5999

**TERMS AND CONDITIONS**

All wines are offered In Bond England (i.e. all shipping and bottling charges are included). We will arrange shipment from the domaines in Autumn 2012. 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 £9.95 ex-vat per case per annum.

When you decide to take delivery, Duty and Vat at the prevailing rate will become payable. These charges are at present £21.71 per 12-bottle case and 20% respectively. Delivery will be charged at cost.

|  
**LONDON**  
020 7793 7900  
**WEBSITE**  
GOEDHUIS.COM  
|