Pre-Arrival Rhône Offer
Contrasting Vintages
October 2022
INTRODUCTION

The Rhône Valley has been on something of a roll over the past decade, with a succession of brilliant vintages and with no two really alike.

The separate parts of the valley operate at different speeds with the Northern Rhône continuing its upward trajectory in terms of land prices and collectability, whilst the much larger Southern Rhône (approximately 95% of the area under vine in the valley) understandably runs at a different pace. Interestingly, it is in the North where stylistically the wines have evolved most over the period. As in other cooler areas like Burgundy and the Loire, climate change has delivered much more consistency to the Northern vintages with producers having no problem achieving good sugar levels - 2021 being the exception with a return to conditions last seen in 2011.

The South, by contrast, has almost unwittingly discovered its adaptability to global warming. With an authorised 19 different grape varieties, growers are turning increasingly to later ripening varieties such as Carignan, Cinsault, Terret Noir, Clairette and Bourboulenc in the knowledge that they can deliver complexity, freshness and elegance whilst rarely going too high in alcohol.

Our October offer focuses primarily on wines from the 2020 and 2021 vintages but does also include a few, longer aged wines from 2018 and 2019. We have also decided to limit it to wines from three of the very best producers from the valley; Maison Tardieu-Laurent, Domaine Stéphane Ogier and Domaine du Monteillet, each one at the very top of their game.

Overall, these are wines not to be missed, offering something for everyone. For those seeking more immediate approachability and drinkability, 2020 and 2021 are both attractively open whilst 2018 and 2019 will repay longer term keeping. Quantities are extremely limited in some cases, most predictably the wines from Côte-Rôtie, Condrieu and Hermitage but also with others such as Tardieu-Laurent’s St. Péray and Ogier’s L’Amé Soror.
Although geologically and climatically quite different, on occasion the Rhône Valley can have very similar growing conditions and 2020 was one such example. The overall picture was hot, dry and early although the resulting wines have an elegance, freshness and drinkability that sets them apart from other warm vintages such as 2019 or 2017. There was also a welcome return to decent volumes in the cellars.

An exceptionally early budburst was followed by a warm spring that continued the advanced trend, with flowering occurring 11-12 days earlier than an already precocious 2019. The summer then evolved into one that was dry and warm but without the spikes of temperature as witnessed in 2019. Disease pressure was low and the valley received some timely rain on the 28th and 29th August with between 20-50mm falling in most appellations across the region. Harvesting had already begun by this stage for the early ripening varieties such as Syrah but the rain allowed the later varieties such as Grenache, Mourvèdre and Carignan to push evenly through to maturity.

2021 presented an altogether different picture but one that with time may come to be regarded as equally interesting and enticing as 2020. The year will be remembered for several reasons but for some the nights of 7th and 8th April will live longer than others. Not since 1991 had the region experienced such a late and damaging frost. A wave of polar air brought temperatures down to between -2˚C to -9˚C resulting in up to 100% loss in some vineyards. The lower temperatures delayed vine growth and by late spring development was already two weeks behind that of 2020. The long period of cool weather also brought about elevated levels of coulure (bunch shatter) in susceptible varieties such as Grenache. Rain and cooler temperatures continued to interrupt the growing season and some of the thinner skinned varieties such as Syrah and Cinsault became fragile to the point of splitting. However, a burst of fine, dry weather at the start of September provided a harvesting window which enabled many producers to bring in the bulk of their crop. This was followed by rain on the 15th September and then a second harvesting window up until 3rd October with glorious sunshine and cool, northerly winds.

The wines of 2021 are going to be a pleasure to drink. Alcohol and acidity levels are like those than haven't been witnessed for ten years and the thinner skins on many of the varieties mean the tannic structures are not hugely pronounced. It is an outstanding year for whites with stunning aromatics and vibrancy whilst the reds sing in terms of colour, aroma and freshness.
THE PRODUCERS:

MAISON TARDIEU-LAURENT

Tardieu-Laurent is an almost unique operation in the Rhône Valley, a model that is much more commonly found in Burgundy and one that is a growing trend in Champagne. Somehow the French term for what they do fits more neatly, ‘micro-négociant éleveur haute couture.’ In English, it roughly translates to ‘a specialist in the maturation of outstanding wines, from top sites, in very limited quantities.’

Run by the Tardieu family, with Bastien and his sister Camille increasingly taking over from their father Michel, the most important elements of their success are their access to vineyard sites, old vines and the ‘mode de culture’ or the viticultural approach. The wines are fermented in their respective appellations under Bastien’s guidance and then racked into Tardieu-Laurent’s own barrels before malolactic fermentation. The following spring, the barrels are collected and then taken to the company’s cellars in Loumarin in the Luberon for further ageing. The focus is on elegance and freshness. They continue to age the wines in small oak barrels, as they did when Michel started the business in the early 1990’s, but only for the first year and they have greatly lessened the percentage of new oak, eliminating it entirely for their reds from the South. The most important changes have come in the second year where in many cases they now use larger oval casks from the famed Austrian cooperage Stockinger as well as experimenting with sandstone amphorae and latterly porcelain ones for the whites. They have also asked the growers to do more whole-bunch fermentation to increase the sense of tension in the wines. These are truly magnificent wines, top flight additions to any wine list or collection.

“Exceptional wines...the Tardieus are famous for the quality of their élevage.” Jancis Robinson
THE PRODUCERS:

DOMAINE STÉPHANE OGIER

Whereas many wine producers take a lifetime to make wines of note, by the age of twenty two Stéphane Ogier had already received 100 points from Robert Parker for his Côte-Rôtie ‘Belle Helene’ 1999. His talent has always been in evidence but it is recent years that this has matured into a confident, consistent brilliance.

Stéphane studied in Beaune for five years and the Burgundian influence on his wines is clear. He has adopted a pragmatic approach to his vinification process with partial de-stemming for some cuvées and fully for others. He is also doing an increasing amount of pre-fermentation cold soaks and mixing the length of the barrel ageing, particularly after the first year, depending on the vintage and the quality of the fruit. He has cut back on the amount of new wood and moved some wines into 600 litre demi-muids, others into larger foudres in order to show more of the fruit qualities. Extraction for his reds is achieved by gentle pump overs and the occasional délestage with skin contact limited to the length of the alcoholic fermentation.

Not only has Stéphane developed vineyards within the famous appellations of Côte-Rôtie and Condrieu but he has also sought out and planted vines in the hugely exciting area of Seyssuel, just to the north of Ampuis on the eastern side of the Rhône. Here the schist soils and south facing slopes produce Syrahs of Côte-Rôtie like elegance and perfume but with perhaps even more vibrancy.

“The precision of the latest vintages, the quality he demands of his single vineyard selections and the style displayed now puts the wines and the domaine amongst the elite.” La Revue du Vin de France
THE PRODUCERS:

DOMAINE DU MONTEILLET

The wines of Stéphane Montez probably garner less international press coverage than those of Tardieu-Laurent and Stéphane Ogier for the simple reason that they are snapped up by almost all the top restaurants and wine shops in France before they even have a chance to leave those shores.

Stéphane trained in Burgundy before embarking on a globetrotting, winemaking journey that took him to California, Australia, South Africa and even England before returning to the family domaine in the late 1990’s. He lives in a remote hamlet, high above the Rhône River in Chavanay, in the heart of the Condrieu appellation where the family have been making wine for ten generations. Over the years he has judiciously added to the domaine’s vineyard holdings with key parcels on the Côte Blonde in Côte-Rôtie and to the south of the town of Condrieu on the slopes above St. Michel sur Rhône.

Stéphane’s wine making has evolved over time but there remain no hard and fast rules chez Montez as each vintage brings separate challenges. For the reds he will do whole or partial de-stemming and increasingly likes to keep them at around 16°C for up to 48 hours before allowing the fermentation to begin. He has begun to use more stems when vinifying his top red wines as he believes they help bring an extra dimension to the wines on the palate. He employs pump overs, délestage and cap submersion as his primary extraction techniques but will still do occasional punch downs when he deems fit. All the reds are barrel aged with malolactic fermentation always taking place in barrel. The source of the barrels, their age and size, vary depending on the wine but he has an increasing liking for 600 litre demi-muids.

For his top Condrieu wines, he likes to do a twelve hour skin maceration in order to extract not only extra flavour but also some of the available proteins to aid yeast fermentation. He mainly ferments them in demi-muids, these days with a much lower percentage of new oak and less lees stirring, preferring to look for tension and directness than the fullness that sometimes characterised the wines in the early part of his career. Overall, both the whites and reds have become the epitome of the new wave of Northern Rhône wines - precise, perfumed and elegant.

“Stéphane Montez is unquestionably one of the most talented and passionate winemakers of the Northern Rhône and produces a multitude of brilliant Condrieu and Côte-Rôties.” Jeb Dunnuck
THE WINES
### WHITE WINES

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#### Côtes du Rhône 2021

An interesting blend of declassified wines from Crozes-Hermitage, Lirac, Cairanne, vacqueyras and Rasteau. Made up of Grenache Blanc (20%), Marsanne (15%), Roussanne (15%), Clairette (15%) and Viognier (35%). Fermented in barrel with 5% new oak, the remainder in 1st and 2nd fill barrels with further ageing for 8 months.

14% alc.

Offer: €132.00 / 6

* Please note all prices are inclusive of VAT at 23%.

#### Saint Péray 2021

A blend of 50% Marsanne from 100 year old vines and 50% Roussanne from 90 year old vines on limestone/clay soils. Fermented and aged for 12 months in 228 litre barrels of which 30% was new and the remainder 1st fill barrels.

13.5% alc.

Offer: €139.00 / 6

#### Saint Joseph 2021

Made from 85% Marsanne and 15% Roussanne with 2/3rds of the wine coming from the southern part of the appellation around Mauves and St. Jean de Muzols and 1/3rd from Chavanay in the northern part. Fermented and aged for 12 months in new, 1st and 2nd fill barrels.

13% alc.

Offer: €210.00 / 6

#### Hermitage 2020

A blend of 80% Marsanne and 20% Roussanne from 50 year old vines across the four separate lieux-dits of Beaume, Pierrelles, Murols and La Croix. The wine was fermented in barrel and aged in barrel for 12 months, followed by a further 12 months in large, oval oak casks from Stockinger.

14% alc.

Offer: €368.00 / 6

* Please note all prices are inclusive of VAT at 23%.

### WHITE WINES

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#### Condrieu 2021

100% Viognier grown on granitic soils from eight plots located in Chavanay, Saint Michel sur Rhône, Condrieu and Vérin. The grapes do a 9 hour pre-fermentation skin maceration followed by vinification and ageing for 21 months in a single 600 litre demi-muid.

14% alc.

Offer: €240.00 / 6

#### Condrieu 2019

100% Viognier from a tiny parcel ‘La Cartherie’ in St. Michel sur Rhône. The grapes do a 9 hour skin maceration before being fermented and aged in new 228 litre oak barrels (75%) and new 600 litre demi-muids (25%).

15% alc.

Offer: €412.00 / 6

#### Condrieu 2020

100% Viognier grown on granite soils in a 2.5 hectare vineyard just below the village of St. Michel sur Rhône. The grapes underwent a 9 hour skin maceration before being fermented and aged in new (25%) and 1st fill (75%) demi-muids for 20 months.

14% alc.

Offer: €266.00 / 6

#### Condrieu 2020 (SWEET)

Made from 100% Viognier with 50% affected by noble rot (Botrytis) and 50% from late picked grapes, harvested between September and November. After picking, the grapes were pressed and the juice settled for 3 days before a long, slow fermentation in new 228 litre barrels. Further maturation lasted for 20 months with monthly lees stirring.

16% alc.

Offer: €358.00 / 6

* Please note all prices are inclusive of VAT at 23%.
**WHITE WINES**

**Condrieu**  
‘La Combe de Malleval’  
2020,  
Domaine Stéphane Ogier

100% Viognier from 30 year old vines grown on vertiginous granite slopes above the village of Malleval in the southern sector of the appellation. The grapes are directly pressed and the juice is then settled for 24 hours before being fermented in French oak barrels. The wine is then aged for a further 10 months on fine lees.

Offer: €273.00 / 6

**Condrieu**  
‘Les Vieilles Vignes de Jacques Vernay’  
2019,  
Domaine Stéphane Ogier

From a parcel of 65 year old Viognier planted on granite soils above the village of Malleval. The grapes are directly pressed and then juice is then settled for 24 hours before being fermented in Austrian oak casks by Stockinger. The wine is then aged for a further 18 months on fine lees with no lees stirring.

Offer: €498.00 / 6

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**RED WINES**

**Côtes du Rhône**  
‘Cuvée Spéciale’  
2020,  
Tardieu-Laurent

This wine comes from vineyards in Lirac, Vacqueyras, Cairanne, Rasteau and Beaumes de Venise. Made from 70% Grenache, 20% Syrah and 10% Mourvèdre, the average age of the Grenache vines is 50 years old and 40 years old for the Syrah and Mourvèdre. The grapes are fermented in cement tanks with 30% whole bunch and then aged initially for 8 months in 1st and 2nd fill barrels, followed by 8 months in large, oval oak casks.

14.5% alc.

Offer: €132.00 / 6

**Gigondas**  
‘Vieilles Vignes’  
2020,  
Tardieu-Laurent

The grapes for this cuvée come from five separate parcels at altitude in the Dentelles de Montmirail. Made from 90% Grenache, 5% Mourvèdre et 5% Syrah the vines are aged between 60-100 years old. The wine is fermented in cement tanks with 75% whole bunch. It is then aged for 10 months in 1st and fill barrels followed by 12 months in large, oval oak casks.

14.5% alc.

Offer: €210.00 / 6

**Rasteau**  
‘Vieilles Vignes’  
2020,  
Tardieu-Laurent

A more classic blend here of Grenache (70%), Syrah (20%) and Mourvèdre (10%) from old vines grown behind the village of Rasteau at 300 metres altitude on clay/limestone slopes. 1/3rd of the grapes are fermented whole bunch and the wine is then aged for 10 months in 1st fill 228 litre barrels followed by 8 months in large, oval oak casks.

14% alc.

Offer: €146.00 / 6

*Please note all prices are inclusive of VAT at 23%
RED WINES

Bandol
2020,
Tardieu-Laurent

Made from 50 year old vines of Mourvèdre (95%) and Grenache (5%) grown on clay/limestone soils in Le Castellet part of the appellation. The wine is fermented in tank and then aged for 24 months in 1st and 2nd fill 228 litre barrels.
14% alc.

Saint Joseph
‘Vieilles Vignes’
2020,
Tardieu-Laurent

As for the white St. Joseph, the red is made up of wines from both the northern and southern parts of the appellation – Mauves and St. Jean de Muzols in the south and Chavanay in the north. It should be noted that part of the wine is made from 60 year old Syrah vines and the other part from 100 year old Serine (a smaller berried, and some say superior version of Syrah). Half of the grapes were fermented whole bunch and the wine was first aged for 12 months in 228 litre barrels (25% new and the remainder 1st fill) followed by 8 months in large, oval oak casks.
14% alc.

Hermitage
2020,
Tardieu-Laurent

Made from grapes sourced from the lieux-dits of Le Méal, Les Bessards, Les Pierrelles and La Croix. The vines average over 60 years old and are planted on a mixture of granite and clay soils. During the fermentation 1/3rd of the grapes are added whole bunch. The first 12 months of ageing takes place in 228 litre barrels of which 40% are new and 60% 1st fill. This is followed by 12 months in large, oval oak casks.
14% alc.

RED WINES

Côte-Rôtie
‘Fortis’
2020,
Domaine du Monteillet

From Le Combard and Bons Arrêts lieux-dits on the gneiss soils of the Côte Blonde to the south of the village of Ampuis. It is a blend of 95% Syrah and 5% Viognier, grown in the same plots. The grapes were 100% destemmed before doing a one week cold maceration. Fermentation took place in stainless steel tanks with extraction via daily pump overs and punch downs. It was matured for 22 months in new 600 litre French oak demi-muids.
14% alc.

Côte-Rôtie
‘Bons Arrêts’
2020,
Domaine du Monteillet

Made from 95% Syrah and 5% Viognier grown in the lieu-dit of Les Bons Arrêts (a parcel solely owned by Montez) on gneiss soils in the southern part of the Côte Blonde. The grapes were 100% destemmed before doing a one week cold maceration. Fermentation took place in stainless steel tanks with extraction via daily pump overs and punch downs. It was matured for 22 months in new 600 litre French oak demi-muids.
14.5% alc.

Côte-Rôtie
‘Les Grandes Places’
2018,
Domaine du Monteillet

From a tiny (0.39 hectare) parcel of the lieu-dit ‘Les Grandes Places’ on the Côte Brune. Made from 97% Syrah and 3% Viognier grown on a soil of mica schist, the grapes were 100% destemmed and fermented for 5 weeks. Maturation took place in 100% new French oak barrels for 42 months.
14% alc.

Offer: €368.00 / 6
Offer: €506.00 / 6
Offer: €910.00 / 6

* Please note all prices are inclusive of VAT at 23%
**RED WINES**

**IGP des Collines Rhodaniennes**

*Cote-Rôtie*  
‘L’Ame Sœur’  
2020,  
Domaine Stéphane Ogier

*Cote-Rôtie*  
‘Sélection de Lieux-Dits’  
2018,  
Domaine Stéphane Ogier

*Cote-Rôtie*  
‘La Belle Hélène’  
2018,  
Domaine Stéphane Ogier

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From 100% Syrah grown on schist soils at Seyssuel, just to the north of Vienne, on the eastern side of the Rhône. The grapes are de-stemmed and then fermented in stainless steel tanks for 10 days with daily pump overs. Maturation lasts for 18 months in 228 litre French oak barrels of which 50% were new. 14% alc.

This 9 bottle case includes 1 bottle of Côte-Rôtie from each of the following lieux-dits: But de Mont, Fongeant, Côte Bodin, Cognet, Bertholon, Montmain, La Viallière, Le Champon and Leyat.

La Belle Hélène comes exclusively from a parcel of 80 year old Syrah vines planted on the upper, east facing, schist slopes of the Côte Rozier lieu-dit on the Côte Brune. The grapes were vinified 30% whole bunch in stainless steel tanks with daily pump overs. Maturation was done in 50% new 228 litre casks and 50% in older demi-muids for 36 months. 14% alc.

Offer: €314.00 / 6  
Offer: €1166.00 / 6  
Offer: €2014.00 / 6

* Please note all prices are inclusive of VAT at 23%
PRE ARRIVAL RHÔNE OFFER - CONTRASTING VINTAGES

October 2022  -

TERMS & CONDITIONS

All wines on this offer are subject to final confirmation of availability. Wines are all offered in 12 bottle cases, but can be requested to be bottled in any format of your choice. Please request different formats or case sizes when ordering, but please note that there will be a small surcharge passed on for any alterations.

The offer price includes VAT @ 23%.
Payment due on receipt of invoice.