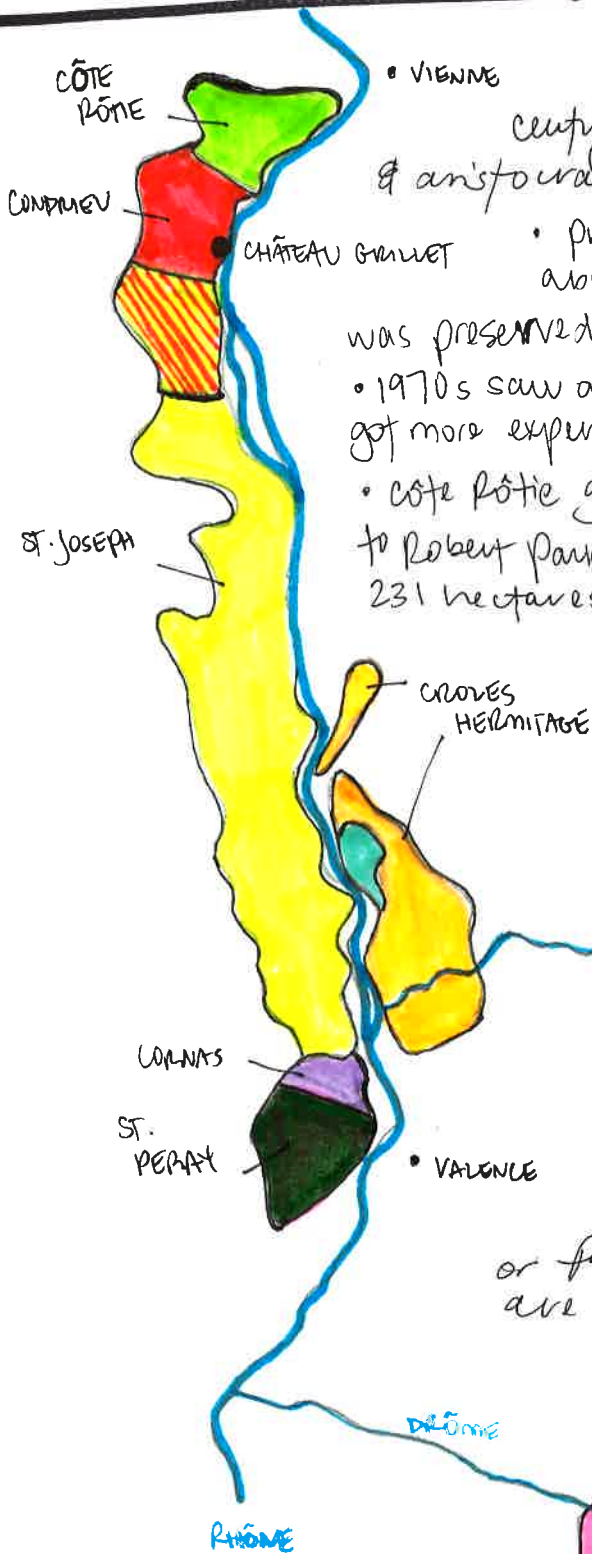


NORTHERN RHÔNE



- Lyon - where the Rhône meets the Saône.
- Vienne - Roman colony + flourishing base for Roman soldiers.

• Roman era gives way to church rule in the 9th century. Starting in the 16th century, noble families & aristocracy begin to take land over the church.

• Phylloxera & two world wars led to much abandonment in the 20th century. → Hermitage was preserved better than other areas.

• 1970s saw an increase in demand as Burgundy + Bordeaux got more expensive & saw ~~large~~ stretches.

• Côte Rôtie grew considerably in the 1980s - largely due to Robert Parker's praising of Guigal. 102 hectares in 1982 to 231 hectares in 2005.

• Condrieu also grew enormously → 19 ha in 1982 to 135 in 2005.

• granite rock of the Massif Central.
→ westward at different speeds & under different influences.

• SYRAH: Durera * Mondeuse

- Carole Meredith suggests it originated in the northern Rhône.

- the heritage vines of Syrah known as Serine (Côte Rôtie) or Petit Syrah (Hermitage).

- small berries. main blight is coulure or fruit set after flowering. Oidium & mildew are also issues.

- clones are bigger + less concentrated.

- traditionally pruned in pairs in the Guyot system (especially in Côte Rôtie), w/ each vine having its stake form an X w/ its neighbor.

- is not water dependent → can keep in dry weather.

- granite. gale = "rotted, oxidized granite". Can work on sandstone, schist - limestone as well.

NORTHERN RHONE

WINEMAKING:

- since the 1990s, wines are much more clean & polished than in previous generations.
 - too many overextracted + overoaked.
- whole bunch fermentation is extremely rare now, most likely because of a lack in confidence to work in this way → nervousness about excessive firmness.
 - Clape still uses it
 - Robert Michel uses it for his Peyraud's.
- less use of native yeasts
- more extraction:
 - pumping over (remontages)
 - cap punching (pigeages)
 - délestage (racking & refilling).
- reduction of SO₂ → Thierry Allemand + Michel Stéphane
- acidification allowed for the 2003 vintage (2002 many chaptalised?)
- those who use a lot of oak well: Guigal, Jardieu-Laurent + Pierre Faillard.
- demi-muid (550-600 liter) was popular in the 60s + 70s + is making a reappearance.
- only a few traditional demaines (Bernard Lévêque + Clape) used 2 + 60 liter barrels.
- blended wines vs. single site
- malo very common for all wines.
- battonage considered a trick to gain artificial richness not achieved in the vineyards.

COMMERCE

- estate bottling has ~~shot~~ ^{shot} up since the 1990s. → shrinking cooperatives.
- demaines having a negociant arm: La Chave, Ogier, St Cosme

NORTHERN RHONE

VIOGNIER:

- in 1971, only 13.7 ha were planted in the Northern Rhone, at Coudrieu and Chateau Grillet. That was all in the world!
- Viognier had difficulty adapting beyond the various local top soil of Coudrieu - arselle: 40 cm (16 in.) deep, a mix of decomposed rock, mica, schist, under which there is often clay.
- At Cote Rotie, Viognier performs better in the southern (sanded, granite mica zones, than in the northern reaches of the appellation (schist-slate)
- can ripen rapidly, only permitted on Guyot method
- oidium an issue, as well as mildew + black rot.
- old vines + low yields necessary.
- 1980s → clone 642 (mainly used in the Languedoc - larger berries)

MARSANNE:

- Hermitage owes a debt to Michel Chapoutier for keeping his commitment to the variety (per J. Chave) - he could easily have replanted w/ Syrah et sold the vines for more money.
- clay-chalk and loess w/ a granite base are the two most common soil types for Marsanne.
- vigorous vine - does best after 8-10 years of age.
- does fine in dry climates
- oidium + mildew can be an issue.

ROUSSANNE:

- usually used for increased acidity w/ Marsanne in Hermitage + Crozes-Hermitage
- St. Peray → used for sparkling wines

CLIMATE:

- more allied to Beaujolais in the north than the Southern Rhone
- "La Bise" (same as the mistral, but its northern name) blows from the north, brings dry weather & is quite desired.

CÔTE RÔNE

RHÔNE

1. GRANDES-PLACES
2. LA VALLIÈRE
3. VERENAY
4. ROZEL
5. CÔTE ROZEL
6. LANDONNE
7. CÔTE BRUNE
8. CÔTE BLONDE
9. CHAVAROCHE
10. MAISON ROUGE
11. MAISON BLANCHES
12. COMBARD
13. LÉSARDES
14. LANUEMENT

Ampuis

ST-CYR-SUR-LE-RHÔNE

HISTORY & EVOLUTION

• the rhone wine whose reputation has grown the most in the past 60 years.

• did not have a flagship estate until the 90s w/ Guigal.

• known for apricots! And nuts.

• 1960s - Alfred Benin was the mayor → warded off villas being built in the region.

• late 70s - early 80s → finally vines began to receive their due.

• nr of good vintages 1988 to 1991 and 1995 to 2001 (excepting 1996)

REYNARD

VINEYARDS

• super steep! 60° in some spots.

• soils: Northern portion (Côte Brune through St-Cyr-sur-le-Rhône) → schist w/ mica → more tannin, more black fruit, generally more long-lived. Southern portion (R. Reynard through Tupin et Semons) → granite, quartz + white mica. In the very south, the soft, decomposed granite is termed avelle. more floral, red fruited.

• ferraced! Necessary to fight erosion. In the northern part, w/ harder soils & less risk of erosion, some of those ferraces have been removed, which allows for some mechanization & up to 107. more vines.

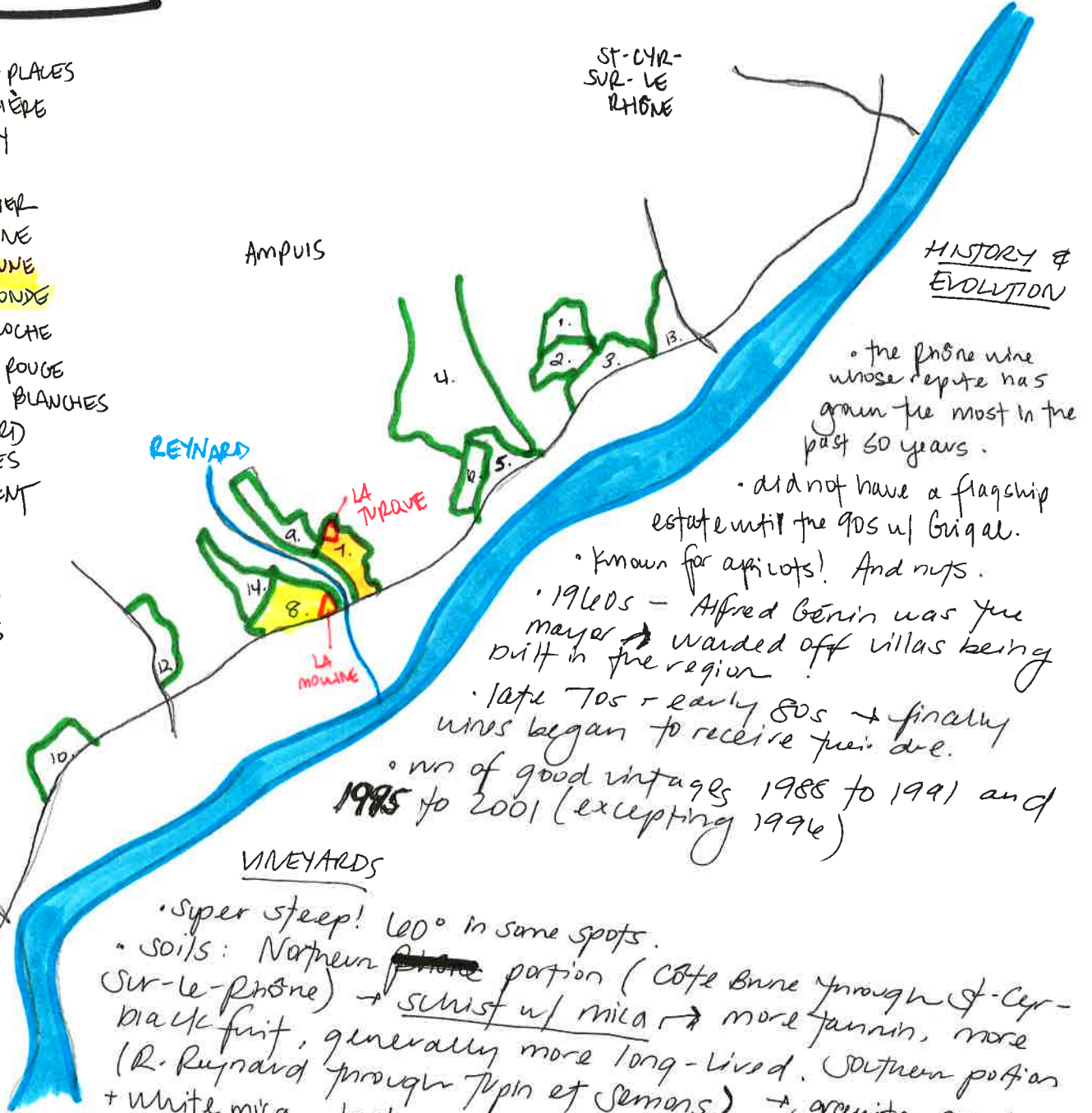
• clonal debate - not everyone is convinced Serine is better (Jamet). more an issue of keeping yields low.

• use of Viognier - Marquis Gautier-Denieux was a major supporter, Pierre Gaillard today.

• heartland for Viognier is the Côte Blonde • pockets of terres blanches (limestone)

• 80%. of vineyard: subscribe to a helicopter service to spray for oidium, mildew & black rot (organic)

TUPIN ET SEMONS



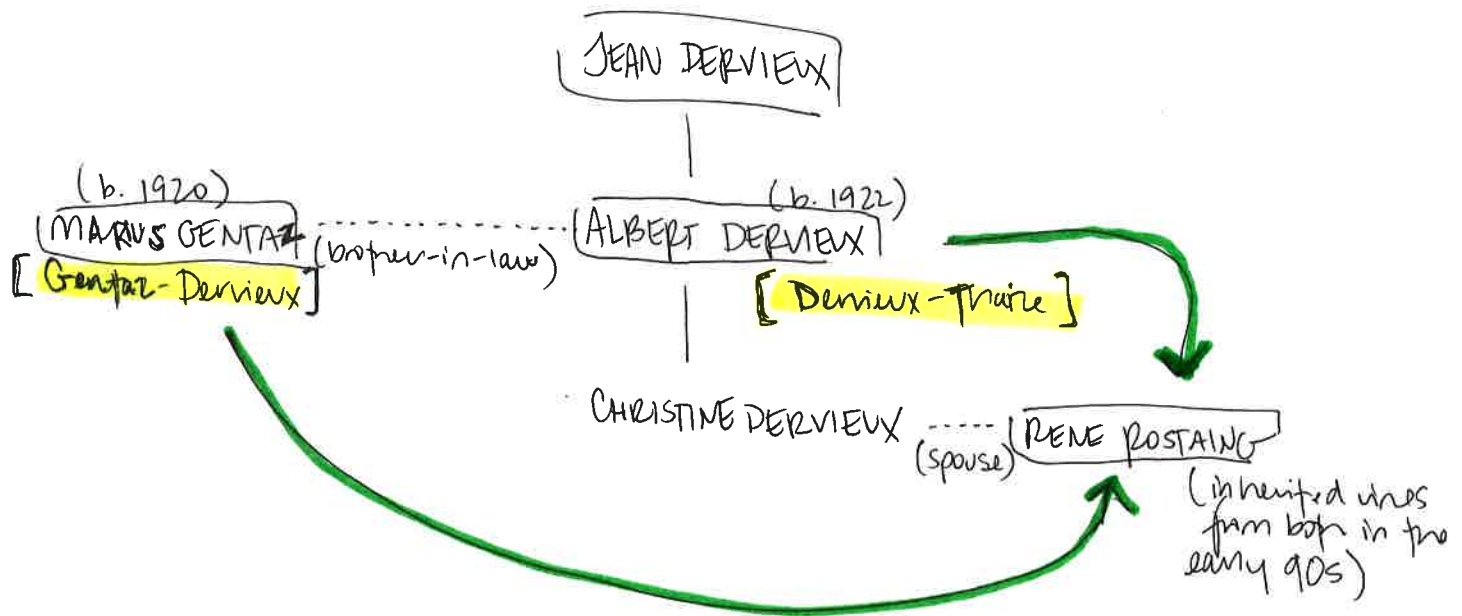
CÔTE RÔTIE

- The maximum available land for vineyards is 320 hectares. Almost all of this is already taken.
- Saint-Cyr-Sur-Le-Rhône: heavy soils, correct but lack power. Daniel Veunay + Christophe Semasco.
- Ampuis
 - Les Hésaudes: Patrick Jasmin, Jean-Michel Génin
 - Viallière: JM Génin, Baillaud, Chuset-Roch, Pasting
 - Grandos Plats: JM Génin, Chuset-Roch
 - Côte Rôtie: like Viallière & Landonne, partially east facing → highly desired. Stéphane Ogier (Belle Helene), Yves Gangloff (la Seveire Noire), Othequy, Jamet, Grigal, Pierre Baillaud (bottles separate, named cuvée)
 - La Landonne: produced in a single vineyard form by Grigal, Pasting, Delas + JM Génin. Levet, Jamet + F. Gérard have plots. Stuck w/ iron oxide.
 - Côte Brune: 10 hectare climat + the dimux of Côte Rôtie's subcl. mainly south facing. Jamet, Pasting, Grigal (La Turque), Levet.
 - Chavaroche: Levet, Jamet
 - Côte Blonde: 14 ha. Bare granite. Less iron oxide than Brune, w/ limestone & silica. Source of Chateau d'Ampuis (Grigal). Southeast/South exposure. Jasmin, Baillaud, Pasting, Chapoutier. High % of Viognier here.
 - Lanement: Georges Veunay, Levet, Stéphane Ogier
- Tupin et Semons → Gangloff? Georges Veunay?
→ **maison Rouge**

CÔTE RÔTIE AOP: (est. 1940)

- Department: Rhône
- Communes of production: Ampuis, Saint-Cyr-Sur-Le-Rhône, Tupin et Semons
- Rouge only, max. 20% Viognier
- min. pot. alcohol: 10.5%
- max. ps: 34L (4g/L if pot. alcohol is greater than 13.5%)
- manual harvesting is mandatory
- minimum planting density: 1000 vines/hectare - max. yields: 40 t/ha

GENTAZ / DERVIEUX FAMILY



DERVIEUX - THAIRE

- Albert Dervieux was the president of the Syndicat for over 35 years.
- Retired in 1991

GENTAZ - DERVIEUX

- Marvus Gentaz → took name of Albert Dervieux (brother-in-law) to create estate, originally owned by Jean Dervieux.
- 1.2 hectares on the Côte frone. 100 y.o. vines
- wine was vinified w/ a submerged cap in concrete, then 15 months in old oak.

RENE POSTAING Ampuis

- 3.2 ha from Albert Dervieux in 1991, 1.2 ha from Marvus Gentaz in 1993.
- Côte pote - 157. destemmed, single vineyard vines b/t 35-507.
- half barrique, half demi-muid, 107. new
- In 1994, him & his wife purchased Dom. de Frech-Chard in the Languedoc
- Côte Blonde, La Landonne
- uses a rotifermenter, but long 2-3 week ferments

M. CHAPOUTIER, TAIN L'HERMITAGE

- based in Tain l'Hermitage
- 2 Côte Rôties: Bécasses + La Mordorée → higher end. blend of Bonne + Blonde fruit. Destemmed w/ 80% NFO.

CLUSEL FOCH, Ampuis

- Gilbert Clusel + Brigitte Foch
- purely massale selection → 95% Sémillon, 5% clones.
- known for Viallière + Grandes Places (100% Syrah)
- Côte Rôtie has 4% viognier, 1/2 new oak
- 20-30% destemmed on average (often quite a bit more in tricky vintages, like 2002 + 2003 - for very different reasons).

YVES CUILLERON, CHAVANAY (St. Joseph / Condrieu overlap)

- 5 ha in Côte Rôtie, making 2 wines:
 - Terres Sombres
 - Bassesson
- oak-laden

PIERRE GAILLARD, MALLEVAL (St. Joseph / Condrieu overlap)

- first vintage 1980, worked for Guigal in the early 90s.
- La Jugue, La Viallière, Côte Rôtier, Côte Blonde
- lots of viognier (20% in Côte Blonde!)
- uses microoxygenation

DOM. MATHILDE + YVES GANGLOFF, COMBARD

- 2.4 ha at the southern end of Côte Rôtie. Combard, Côte Rôtier, Côteaux de Jupin.
- Two Côte Rôties: Barberine (young vine, 100% destemmed, old oak)
La Selve Noire (old vine, 50-70% destemmed, 30-50% NFO)
→ both see 20 months in cask.

Dom. JEAN-MICHEL CÉPIN, Ampuis

- noted for its overt use of oak - 20%. American oak used!
- consultants have included Jean-Luc Colombo & Michel Rolland.
- Landonne, Grandes Plaines

E. GIGAL, Ampuis

- "the pivot of the appellation" → both in terms of land ownership & influence in the market.
- unifies 40% of Côte Rôtie?
- late harvesters.
- both purchased + grown fruit.
- Etienne Gigal worked for Vidal-Fleury for 15 years before setting out on his own in 1946 - E. Gigal = Etablissements Gigal
- Marcel was born in 1943. Joined the firm in 1961.
- 1984 - they bought Vidal-Fleury, controlling 35% of Côte Rôtie, including many prime sites.
- 1988 - Etienne & Marcelle die.
- Philippe is the 3rd generation (b. 1975)
- 1995 - Château d'Ampuis was purchased (old manor + towers)
- own their own coöperage.
- many sites: Côte Rorie, Côte Blonde, Vevénay, Viallière
- expanded to Condrew, Hermitage + St. Joseph
- stems are kept if they're ripe - plot by plot.
- all native yeast
- Brune et Blonde - 36 months, Château d'Ampuis - 35 months, La Las - 42 months (100% neuburgique)

was not originally a single vineyard wine, now comes from the vines in Côte Blonde.

- La Moline - 60% vines in the Côte Blonde, 11% Viognier more transparent + floral. FV ~~1978~~ 1966.
- La Landonne - has been planted several times since 1974. Average age of 20 years. 100% Syrah. FV 1978.
- La Turque - 77% Viognier, planted most recently in 1980. Something in between. FV 1985.

PAUL JABOULET AÎNÉ, LA ROCHE DE GUIN (Drôme)

- o much more important to Hermitage
- Les Jumelles

DOMAINE JAMET, Ampuis

- started by Joseph Jamet in 1950 w/ .35 ha in the Côte Brue - first bottling not until 1976. Joseph is the uncle of Gilbert Clavel.
- Joseph retired in 1991 w/ 4 hectares to sons Jean-Paul + Jean-Luc foolover.
- In 2013, the two brothers split. Jean-Paul now runs the domaine w/ his wife Corinne + son Loïc.
- many different sites serve to make their Côte Rôtie: Charavonne, Landonne, Côte Rovieu + many others.
- Single vineyard wine: Côte Brue . 100% Syrah, 100% whole bunch . 30% NFO.
- Cuvée Elegance - 1996, 1997 + 2000. Sites on the granite of Côte Blonde, sold in a 500ml bottle - for the French market.
- Fructus voluptas - aims for more immediate pleasure (while still preserving aging potential) . 100% Syrah, mostly destemmed. Produced since 2011.
- Equivoque - new cuvée. Côtes du Rhône. 100% Syrah. first vintage 2015.
- Syrah Collines Rhodaniennes 100%
- Condrieu - purchased in 2013, first made in 2015 (by Loïc)
- Côtes du Rhône blanc - 40% Marsanne, 30% Viognier, w/ Roussanne + Grenache Blanc.

DOM. MICHEL + STÉPHANE OGIER, Ampuis

- Father Michel has turned the reins over to Stéphane, born in 1977.
- "Overtly modern" approach → Stéphane's doing.
- CXX plots: Lanemouf, Côte Rôtie, Champon.
- micro-oxygenation, saignée, new oak
- Cuvée Réserve Hélène → named after Michel's wife + Stéphane's ~~father~~ mother
 - first vintage 1997
 - Côte Rôtie plot
 - 30 months in 100% new oak

DOM. GEORGES VERNAN, CONDRIEU

- made his first Côte Rôtie in 1970.
- maison rouge - 100% Syrah, half new casks, 24 months, destemmed.

VINS DE VIENNE

- Villard, Gaillard + Chillon

CONDRIEU

- 1971 - 12 hectares planted in Condrieu, 1.7 ha in Chateau Grillet
- Josh Jensen was the first to take Viognier seriously internationally, planting it in San Benito (1 ha) in 1983.
- Morgan Clendenen, Alban, Ojai & Rupi also important.

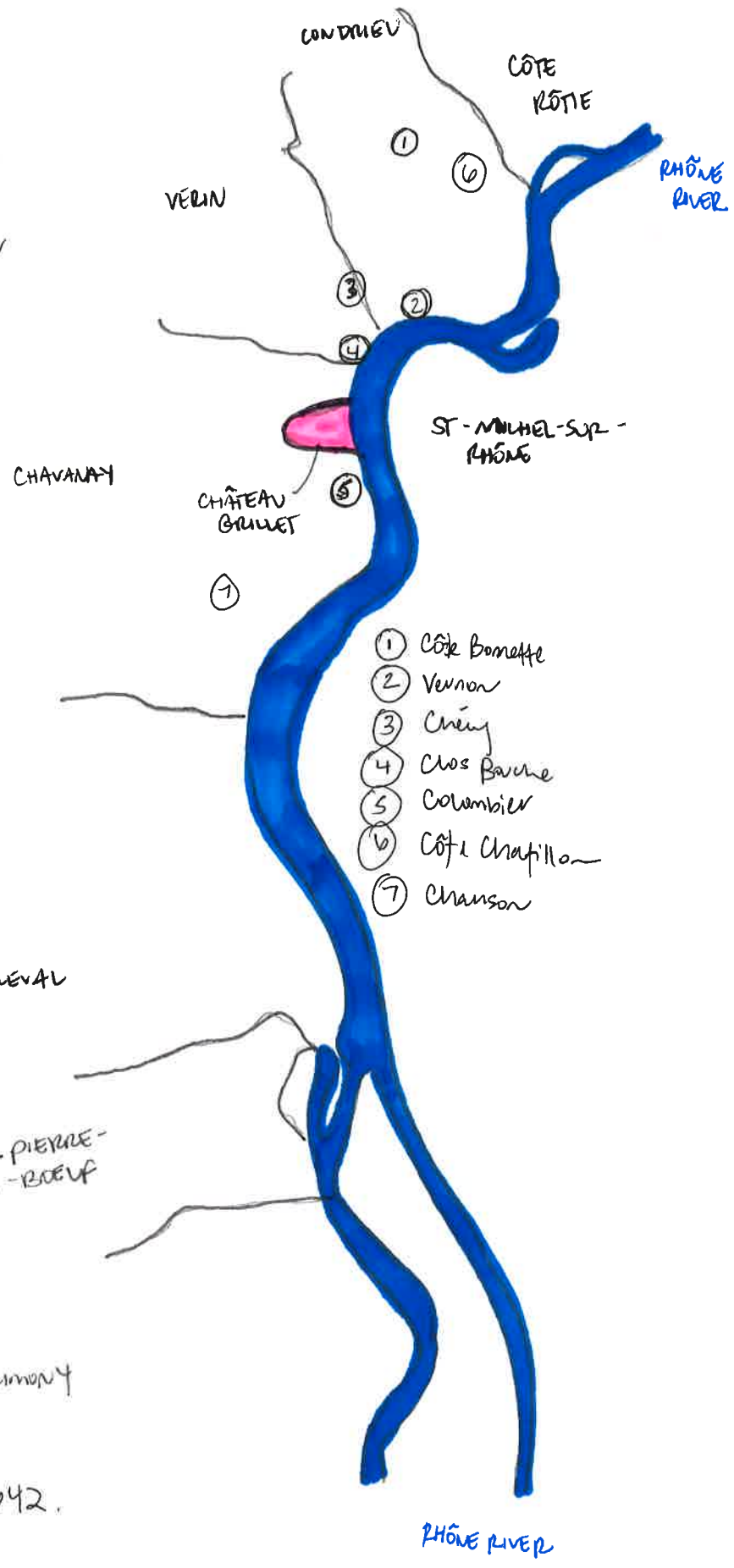
- Arrene v. unique - 40 cm (16 in.) top soil of decomposed mica, granite & schist.
- By 2004, 117 ha in production @ Condrieu. US bottlers - 100 growers.
- In 1940, when the appellation was designated, 200 ha were delineated.
 - 1982: 14 ha.
 - 1990: 40 ha.
 - 1992: 60 ha.
- 90s - fever for making the wines light & lean.
- 2000s - sweet wines to cover up fruit deficiencies.

VIIGNIER

- loose granite, not clay or limestone schist, best suits the grape.
- oidium, black rot & mildew pose risks.
- ESCA an issue as well.
- yields were a max. of 37 hl/ha w/ 10% allowance in 2011, and now 41 hl/ha w/ 100% allowance, which most traditional growers find way too high.
- Uses of disease-resistant strains have been used to bump yields → clone 642.

CONDRIEU VINEYARDS

- central condrieu village style is creamy & rich. The southern end is firmer.
- when the appellation was created, it was restricted to Condrieu, Verin & St-Michel-Sur-Rhone. Other 4 added in 1967.
- Chavanay, Malleval, St-Pierre-de-Boeuf - Limoux shared w/ St. Vézère.



- ① Côte Bonnette
- ② Verin
- ③ Chénig
- ④ Clos Bache
- ⑤ Colombier
- ⑥ Côte Chapillon
- ⑦ Chanson

CONDRIEU

- the original 3 communes have arville → only pockets south of there. mainly clay, w/ some sand, loose granite.
- higher rainfall in the north.

CONDRIEU UNIFICATION

- 1990s - lean "crisp" styles. not docked, early picks
- now - later picks, even some botrytis, muf + battonage
- oak pretty common place, but maybe a few towards less new.
- Sweeter styles ~~are~~ are less popular + less successful.
 - App laws put a max VA of .9g on condrieu → sweet wine will always have more than that because its fermentation takes so long.

CONDRIEU AOP

- Département: Rhône, Ardèche, Loire
- Communes of production: Condrieu, Vérin, Saint-michel-sur-Rhône (all original communes), Charvonnay, Mallevallat, Limony + Saint-pierre-de-Boeuf (all added in 1967).
- Blanc, 100% Viognier
- min. pot. alcohol: 11.5% (13% acquired for wines w/ at least 45 g/L RS)
- min. must weight: 178 g/L (220 g/L if RS is \geq 45 g/L)
- Chaptalization prohibited for wines w/ \geq 45 g/L RS
- manual harvesting is mandatory. For wines w/ \geq 45 g/L RS, must be harvested in fives.
- max. yield: 41 hl/ha (37 hl/ha prior to 2011)

CONDRIEU

M. CHAPOUTIER, TAIN L'HERMITAGE

• Bought into Condrieu in 1994 w/ a purchase in the lieu-dit volan in maillevat. Now own plots in Limony as well.

Dom. CUSEL POUH, Ampuis

• 1/2 hectare in Crémy

"GALOPINE" →
old, local word for
Vioquien in Condrieu.
(also Condrieu Cuvée made
by Delas)

YVES WILLETON, CHAVANAY

- "big, modern, flavo-packed wines"
- Yves took over from his uncle in 1986, who had already been estate bottling.
- Had always made Vioquien + Syrah from Chavanay, before they were part of either appellation - Vin de Chavanay.
- vineyards are largely granite, w/ a lot of sand & a little clay.
- vins de Vienne w/ Pierre Gaillard + François Villard. Seyssel vinyd.
- b/c his crop is always "overripe," he does not pre-ferment maceration. Likes some botrytis.
- barrel ferment, 25% new.
- Bottlings:
 - La petite Côte - "workhorse Condrieu"
 - Les Chaillets - older vines from La Côte + Tréas
 - Ventige - prolonged (18 months) cask ageing
 - Ayguets - "liquoreux" (sweet, not fortified)
 - Vin de Pays de Collines Rhodaniennes - Vioquien, Marsanne + Syrah.

Dom. PHILLIPE FAURY, CHAVANAY

- Condrieu
- Condrieu "La Beurre"
- Condrieu moelleux - approx. 30 g/L RS
- Condrieu "Formaire" - approx. 80 g/L RS

PIERRE GAILLARD, MALLEVAL

- 4 plots: chézy, Côte Bellay, Gonon, Boissey
- 1 dry wine (Condrieu) + 2 sweet wines (Fleurs d'Automne + Jeanne-Elise)

Condrieu, late harvest, lots of botrytis

vin de table blanc
it is vin de paille.

DOM. MATHILDE + YVES GANGLOFF, CONDRIEU

- a native of Strasbourg, Yves's first vintage was 1987, w/ 1100 bottles of Côte Rôtie & 500 bottles of Condrieu.
 - Chézy + Côte Bonnette
 - higher temp. ferments → more richness
 - 300 liter casks are used instead of barrique → softening effect of wood.
 - Condrieu Classic + Condrieu Vendanges de Noë (Noah)
- ↳ late harvest, only made in 1997 + 2001

E. GUGAL, Ampuis

- always been an advocate of the full-blown, oaked style of Viognier.
- In 1994, debut of special cuvée La Doriane → 100% new oak. From Châtillon + Colombier.
- purchases around 800 hectoliters of Condrieu each year.
- a fan of "maceration pelliculaire" (skin maceration)
- Luminescence → sweet Condrieu championed by Philippe Briquet. Made in 1999, 2003. (33 g/L RS + 55 g/L RS, respectively)

PAUL JABOULET AÎNÉ, ROCHE-DE-GUIN (DRÔME)

- sold of a Condrieu for the first time in 1995, now called "Les Cassines" → southern Condrieu, mainly from Malleval.

CONDRIEU

Dom. ANDRÉ PÉRET, CHAVANAY

- Coteau de Chény → old family vineyard, one of the great sites in Condrieu
- André was born in 1957, took over the family domaine in 1985.
- makes 3 Condrieus, all dry:
 - Classic
 - Chanson
 - Coteau de Chény → most new oak @ 20%.
- one in 1997, made Vendange d'Automne → 16 grams of RS
- red + white St. Joseph + Syrah & Viognier Côtes du Rhône

RENÉ POSTANG, Ampuis

- Since 1991, Postang has produced La Bonnette. Only stainless steel, since 1998.

SAINT LOSME, GIGONDAS

- Louis Barvol, producing Condrieu since 1997.
- Has to be vinified w/in App boundaries (or at least permitted departments), so transported to Gigondas in February.

Dom. GEORGES VERNAY, CONDRIEU

- Georges retired in 1997, successful handover to daughter Christine + her husband Paul. Georges' father Francis planted most of the vines in the 1930s. ^{Georges took over in the 50s.}
- 7.5 hectares (making them, w/ Grigat + Chilleon, the top growers in Condrieu).
- Coteau de Vernon - small case, 25% new. Longer aging than Chaillees.
- Terrasses de l'Empire - fermented & raised in old 20hl barrels. Largest production.
- Chaillees de l'Enfer - first made in '92. Small case, 25% new.
- Pied de Samson: VDP Viognier
- Coteau de Vernon, one of the few Condrieus to age well.

→ the most of partially fermented grapes.

Dom. FRANÇOIS VILLARD, ST-MICHEL-SUR-RHÔNE

- Loves botrytis on his wines → 2 sweet wines: Quintessence (Condrieu), Après pat!!! (no AOP)
- first planted in 1984, first generation vines
- 3 Condrieu: Deponins, Le Grand Vallon + Les Terraces du Palat "After Au"
- 30-40% new oak, lots of botrytis (esp. on first 2)

CHÂTEAU GUILLET

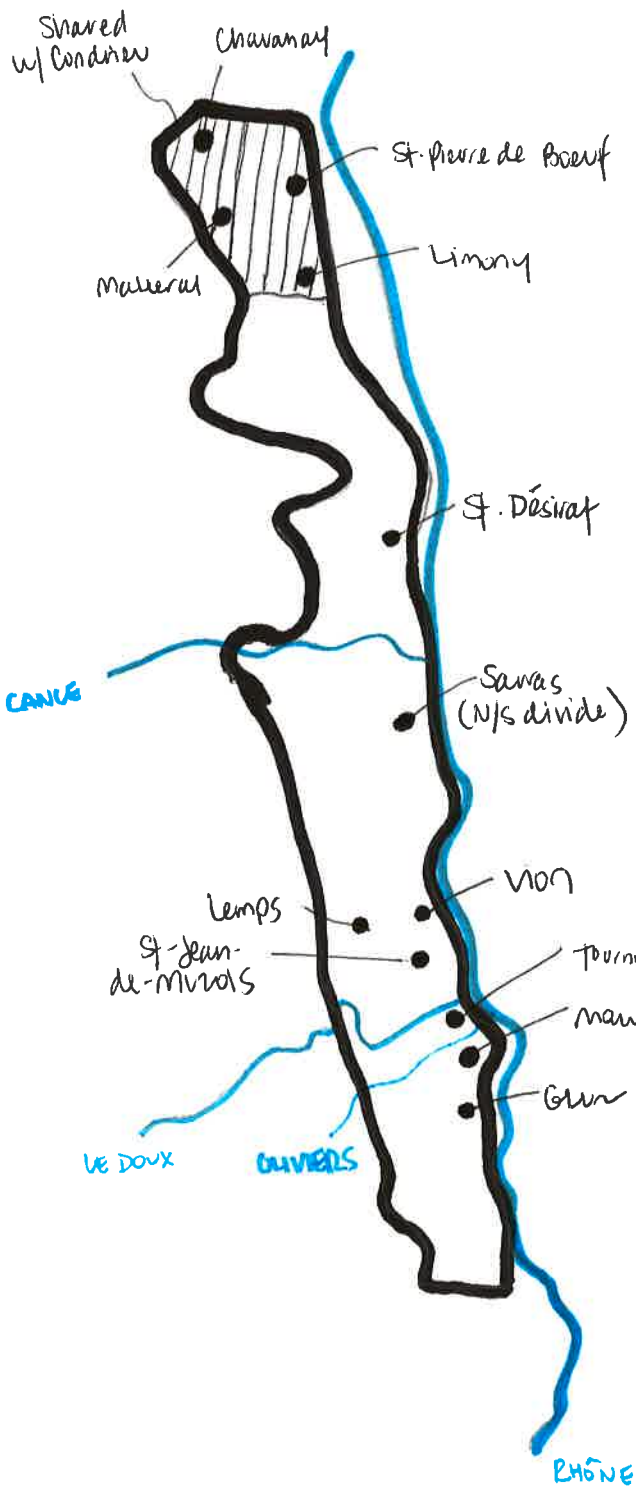
- Very different in style to most of Condrieu - leaner, needs more time to showcase itself. Much more longevity.
- 3.8 hectares, single owner
- The Château and its vineyards were in the Neyret-Gachet family since 1825.
- Domaine bottling since 1830
- well-known and esteemed world-wide in the 19th century.
- M. Canet, who married into the Neyret-Gachet family & had been running the estate in the 40s-80s, died in 1994.
- Split into three parcels: La Cabanne, La Cartreire + Sous le Jardin
- 1.7 ha in 1971 → smallest AOP in France at the time.
- very little new oak, traditionally
- Denis Dubardieu consulted in 2000.
- ~~It~~ Always bottled in "rhône" / Alsatian style bottles, until 1987 → 100 cl.
- In 2011, François Pinault, through his group Artemis, bought Château Guillet.

↳ Lafour
Eugène
Araujo

CHÂTEAU GUILLET AOP:

- communes of production: Saint-michel-sur-rhône, Vérin
- Department: Rhône
- blanc, 100% Vignier, max. 4 g/L RS
- min. 11.5% potential alcohol
- min. must weight: 178 g/L
- manual harvesting is mandatory
- wines may not be released until Oct. 1 of the year following harvest

SAINT-JOSEPH



- Tournon defines St. Joseph above Crozes-Hermitage
- Tournon was originally the central fulcrum of the appellation → across the river from Tain l'Hermitage.
 - ↳ main original villages: Maves, St-Jean-de-Muzols and Tournon itself

• AOP created in 1956 → in June 1969, it was enlarged from six villages to 25. from 97 hectares in 1971 to almost 1000 in 2005.

• Largely Ardeche wine region (except for the Loire villages shared w/ Condrieu) → poorer, polyculture. Wine changed that, starting in the 1980s.

• measures have been announced to decrease land eligible for the St. Joseph appellation by 2021. Have not been enforced yet.

• Prices for land have risen higher than prices fetched for wine.

• Cooperatives - ~~Deas~~, St-Désirat, Tain l'Hermitage & Sarvas - account for 40% of output.

• N/S divide: younger granite in the north → more peppery, less tannic, juicier black fruit.
 - Ripening is early & easier in the south.
 - older vineyards in the south

• original six villages: Glun, Maves, Tournon, St-Jean-de-Muzols, Lempdes & Non.

- a series of valleys that run down off the main granite & Ardeche plain.

• Oliviers → stream at Maves + Tournon & a single vineyard site.

• Ste-Épine → most celebrated site in St-Jean-de-Muzols

• Marsanne - often grown on the clay sites of the region. Only a handful of producers make varietal Marsanne St. Joseph.

SAINT JOSEPH

SAINT JOSEPH AOP

- Département: Ardèche, Loire
- 26 communes of production
- Styles + Encépagement
 - Blanc: Marsanne + Roussanne
 - Rouge: min 90% Syrah, w/ Marsanne + Roussanne
- min. alcohol: 10.5%
- max. RS: 3g/L (4g/L if potential alcohol is greater than 13.5%)
- primary soil type: schist - gneiss on granite bedrock.
- max. yield: 40 t/ha
- AOC established: 1956

PRODUCERS

M. CHAPOUTIER, TAIN L'HERMITAGE

- 15 ha of Syrah in Tainon + Mauves, 35 ha of Marsanne
- "Les Granits" Blanc + Rouge

Dom. JEAN-LOUIS CHAVE, MAUVES

- 6 ha across 4 communes
- destemmed fruit, 3-4 week vatting, w/ cap punching
- J. Chave Selection - Negociant wing
 - ↳ St. Joseph "Offens"
 - ↳ Côtes du Rhône

Dom. DU CHÊNE, CHAVANAY

SAINT JOSEPH

Dom. LOUP SODON, MAUVES

- one of the original sources of good St. Joseph in the 1970s.
- "L'Orvaire," "Paradis" → single vineyard wines.

Dom. YVES WILVERON, CHAVANAY

- makes 3 Saint Joseph reds:
 - Les pierres seches
 - L'Amantkele
 - Les Serres → all new oak.
- 3 whites:
 - Lyseras - 1/2 Marsanne, 1/2 Roussanne
 - Le Lombard - 100% Marsanne
 - Saint-pierre - 100% Roussanne
- flamboyant + heavily oaked, but well made, wines.

DARD - PIBO, MERCUROL

- only 2 hectares in St. Joseph
- whole bunch fermentation

BERNARD FAURIE, TOURNON [imported by Kermit Lynch]

- best known for Hermitage
- 3 St. Joseph wines: Rouge, Rouge Vieilles Vignes + Blanc
- whole bunch fermentation.
- after the 2009 vintage, sold St. Joseph vines to son-in-law & now only makes Hermitage -

Dom. FAURY, CHAVANAY [imported by Kermit Lynch]

- Phillipe Faury took over the domaine in 1979, now son Lionel has taken over.
- white St. Joseph & two reds: classic + La Gloirette (now vv), Cote Potie, Condruin.

SAINT JOSEPH

PIERRE GAILLARD, CHAVANAY

- 8 ha Syrah, 2 ha Poussanne in St. Joseph
- Winification is quite modern: mainly destemmed fruit, a week's pre-fermentation cooling, daily pumping over, microoxygenation, new oak.
- 3 reds + 1 white:
 - St. Joseph Rouge
 - St. Joseph Les pierres Rouge
 - St. Joseph Clos de Cuminaille Rouge

DOM. GONON, MAUVES [imported by Kevin Lynch]

- Pierre Gonon was a mainstay in Mauves for many years, making sound, understated wines. In 1989, he became ill and handed over the domaine to his sons, Pierre + Jean.
- 2 Saint Josephs produced:
 - Rouge (formerly "Les Oliviers") - partially destemmed, foudre + demi-muid.
 - Blanc Les Oliviers - 80% Mauvianne, 20% Poussanne. Réserve + demi-muid.
- 2 other wines produced:
 - Vin de Pays de l'Ardèche "Les Hés Féral" - 100% Syrah
 - Vin de France "Chasselus" - 100% o. vines, 0.1 ha

DOM. ALAIN GRAILLOT, PONT DE L'ISÈRE

- Small amounts of Syrah in St. Décirat and St. Jean-de-Mours.
- 100% destemmed, wild maceration, fermentation in concrete, 10% new oak.

DOM. BERNARD + FABRICE GRIPA, MAUVES

- Bernard Gripa is a cousin of the now-retired Jean-Louis Gippat
- "Le Perceau" Blanc + rouge → old vines from several sites.

SAINT JOSEPH

DOM. JEAN-LOUIS GIPIAT

- last vintage was 2000 → purchased by Guigal
- from the 1970s, highly respected domaine → opened the door for Guigal to make St. Joseph + Hermitage.

E. GUGAL, Ampuis

PAUL JABOULET AÎNÉ, LA ROCHE DE GUN

MONIER PERRÉOL, SAINT-DÉSIRAT

- Starting w/ the 2008 vintage, Jean-Pierre Monier entered into a working relationship w/ Philippe Perréol to combine resources. Depending on vineyard origin & legal reporting, the wines are labeled Domaine Monier, Domaine Perréol, or Domaine Monier-Perréol.
- 100% destemmed
- Terres Blanches, Les Servos, Châtelet + Laviègne

DOM. ANDRÉ PERRET, CHAVANAY

- Rouge, Rouge "Les bisières" & Blanc
- 100% destemmed, 10-15% new oak

DOM. ROMANEUX-DESTÉLET, ARUEBOSC (Ardèche)

- Pierre Savant + wife Beatrice
- Aruebosc is right off the river Dax, outside the Saint Joseph appellation
- in his cellar, has a press that used to belong to Jules Chauvet!
- Saint Joseph Ste-Épine Rouge, VDP La Souterraine Gamay, unite VDP de l'Ardèche is Roussanne, Viognier

SAINT JOSEPH

DOM. RAYMOND TROUAT, St-Jean-de-Muzols

- born 1931, est. vineyards in 1959.
- cutting back since 2000, w/ only 1 ha of vines. Retired in 2005.
- whole business (like Clape & Barthélemy in Comas)

DOM. FRANÇOIS VILLARD, St-Michel-sur-Rhône

- "Reflet" Rouge + "Mairlant" Blanc
- late cropping - botrytis, extended oak aging, new oak

HERMITAGE

- Thousands of years ago, the Rhône flowed on the other side of the hill of Hermitage → same granite outcroppings as the west bank.
- the west side of the hill - Varogne + Bessards - have the most granite.
- Beaume + La Croix - ancient glacial deposits in the form of poirine → brown round stones mixed into clay soil.
- ↳ 2 distinct influences: the granite of the Massif Central & the glacial deposits of the Alps.
- TAIN - wine producing community in Roman times.
- Name HERMITAGE → knight Gaspard de Stérinberg, returned in 1224 from the crusades, came upon the hill of Hermitage & decided to stay. He built a retreat & is said to have lived there 30 years until his death. ↳ "Chapel"

- 1642 - Louis XIII tasted the wine of Hermitage & decided that it would be served at the Court of France.
- In the 18th century - exportation to Bordeaux helped notoriety.
- Aristocratic + bourgeois ownership over the 18th + 19th centuries.

Hermitage was added to Bordeaux until phylloxera hit in 1877. In this time until WWI, many of the foundations for the great estates of the region were built → Chapoutier, Delas, Jaboulet



• "Cuvée de moines" → favored + idiosyncratic Hermitage made in the 1980s by Madame Chierpe.
 • Terrance Gray's another iconic grower + producer → planted Viogniers.

HERMITAGE

- few negociants remained in 1970: Chapoutier, Delas, Paul Jaboulet Aîné & Leon Revol.
- The 1970s marked an uprising in international awareness for the Rhône in general + specifically Hermitage. By the mid-1980s, Hermitage had been solidified as one of the great wines in the world.

THE VINEYARDS & VITIFICATION

- 131 hectares - fully planted.
- many sites are south facing → toward the curve in the Rhône
- northern extreme of Syrah's ripening.
- most of the appellation is naturally protected from the dominant north wind
- altitude is also a factor → too high & ripeness is hard to find.
- Top sites:

- Les Bessards: facing south, just west of La Chapelle.

→ Grands Bessards (toward Vanque) vs. Petits Bessards (toward the Rhône)

→ granite dominates

→ ^{high} pH, almost neutral, soils → high acid (low pH) wines

→ Chapoutier's Pavillon, 1/4 of Jaboulet's La Chapelle + a main part of Chave's Hermitage.

→ Syrah dominant, w/ only a few marsanne plots → very dry & rock is too hard.

- Le Méal

→ ~~colder~~ warmer than Bessards, more ample fruit. Less hard granite & lower elevation.

→ more glacial stones + loose soil

→ eastern end is mainly Syrah owned by Jaboulet (big Jaboulet sign). The dominant contributor to La Chapelle.

→ more marsanne here.

- L'Hermitte

→ meeting point of soils: full granite, loess, crumbling granite & Alpine residues

→ eastern section → pure loess, good for marsanne & poussanne. "Chante-Alouette" (Chapoutier) plot is here.

- Grefieux

→ more clay, lower elevation. perfumed + soft

HERMITAGE

Beaune

↳ clay-sandstone, marked presence of "poudingue" (alluvial deposits from the Alps. Hotter than Pébrat).

- some mechanical work done in the lower parts, but manual harvesting is required.
- Some horses still used to plow.

Hermitage/Ermitage AOP:

- Department: Drôme
- Communes of production: Tain l'Hermitage, Crozes-Hermitage, Larnage
- Styles:
 - blanc: Marsanne + Roussanne
 - rouge: Syrah, plus a max. 15% Marsanne / Roussanne
 - vin de paille blanc: Marsanne + Roussanne
- min ABV: 11% (blanc), 10.5% (rouge), 19.5% / 12.5% acquired (vin de paille)
- Vin de paille grapes must be subject to drying for a min. 45 days, after which they must have a minimum must weight of 350 g/L.
- max. yield:
 - blanc: 45 hl/ha
 - rouge: 40 hl/ha
 - vin de paille: 15 hl/ha
- AOC est. in 1937

allowance for 15% over these yields.

- few growers ever use more than 5% white grapes.
- most Hermitage blanc is 80-100% Marsanne. Jaboulet's Chevalier de Stémberg is 15% Marsanne only.
- Roussanne → prone to oxidation, low yielding, problems w/ oidium + blight. Much more prolific pre-phyllloxera.
- In general, less new oak than Côte Rôtie. Big new oak practitioners include Cave de Tain, Chapoutier, Yann Chave, Delas, Guigal (for Ex-voto) and Tarant-Laurient.

HERMITAGE

• the only producers who are working w/ the prime granite sites: Chave, Chapoutier, Delas, Paul Jaboulet, w/ some access for more Sorrel + Bernard Faurie.

- blending vs. single site
- long elevation, longer than Côte Rôtie
- mainly destemmed
- most producers of Hermitage blanc do not block Muf (B. Faurie excepted)

VIN DE PAILLE

- Chave, Chapoutier, Michel Ferraton, Jean-Louis Grippat et the cave Coopérative de Tain have all made it.
- Chave always made it, but didn't sell it commercially until 1974.

Producers

M. CHAPOUTIER, TAIN L'HERMITAGE

- old family firm (has vin de pailles dating back to the 1800s)
- 2000 - Michel Chapoutier officially took the reins from his grandfather.
- extraction has come down.
- biodynamics
- 1995 → braille on the labels
- 19.5 hectares of Syrah + 12 of Marsanne
 - ↳ 3.6 ha of Marsanne @ Chante Alouette, in eastern L'Hermitage
- WINES:

WHITE

- Cuvée de l'Orée - high elevation, old vine Marsanne
- Chante Alouette - single plot in eastern L'Hermitage

RED

- Monier de la Sirevanne - workhorse Hermitage. off Bessards, w/ Greffieux & a little néal.
- Le Pavillon - lower, east end of Bessards.
- Le néal
- L'Ermitage } also makes a unite of both of those.
- Les Greffieux
- Mare de Lavange - younger vines

HERMITAGE

JL CHAVE, MAUVES

- 1887. of Hermitage's negociant production: Chapoutier, Paul Jaboulet Aîné, Delas + Cave cooperative de Tain.
- the domaine JL Chave was started in 1951!
- Gérard Chave, b. 1935 + Jean-Louis Chave, b. 1968 (named after his grandfather).
- sites @ Bessards, L'Hermité, Peleat, méal, Beaume + others.
- newly all destemmed, since 1980s. Hand destemmed before that.
- Cuvée Cathelin
 - named after their friend & painter Bernard Cathelin
 - contains the same vines as the main cuvée, but blended differently.
 - made in 1990, 1991, 1995, 1998, 2000 + 2003 + 2009 → not all great vintages necessarily. Some harder vintages where the difference is distinct - firmer tannins to Cathelin.

E. GIUGAL, AMPUIS

- purchase of S.L. Gippat brought Giugal to Hermitage, in 2001
- Hermitage blanc + rouge + Ex-Voto Rouge
 - 90% Murets + 10% L'Hermité, 100% new oak.

PAUL JABOULET AÎNÉ, LA ROUTE DE GRUN (cross Hermitage)

- In the 1970s, the international leader for good Rhône.
- 1961, 1978 + 1990 La Chapelle → all legendary.
- the 2000 marked the distinct downfall of La Chapelle.
- founded in 1834
- 1997 - the sudden death of Gerand Jaboulet
- Associated most w/ La Méal.
- La Chapelle → méal, Bessards, Grefieux, ul Rocous + La Croix
 - named after the little chapel of St. Christopher.
- After the disappointing 2000 vintage, 3 Hermitage were introduced in 2001: Petite Chapelle, Le Tambour + La Chapelle.
- white → Chevalier de Séréimberg. More Roussanne than most.

CROZES-HERMITAGE

CROZES HERMITAGE AOP

- Département: Drôme
- communes of production (11): Beaumont-Monteux, Chans-Cuison, Crozes-Hermitage, Erôme, Gervans, Larnage, Mercurol, Font-de-l'Isère, La Roche-de-Glun, Serres-sur-Rhône + Tain l'Hermitage.

styles:

- blanc → marsanne + roussanne
- rouge → Syrah plus max. 15% M+R

- min. potential alcohol: 10.5%
- permitted training methods: Cordon de Royat + Gobelet

• max. yield: 45t/ha

• AOC est: 1937 (w/ only the 1 commune → 11 set out in 1952)

• Glacial deposits from the Isère river.

• 1952 → 11 communes set out.

• plain area refer to as "Les Chassis"

• went from rustic, poorly made wines to over-extracted, over-manipulated wines w/ no concept of terroir.

• New oak + batonnage picked up from Burgundy → not as successful here

• northern area →

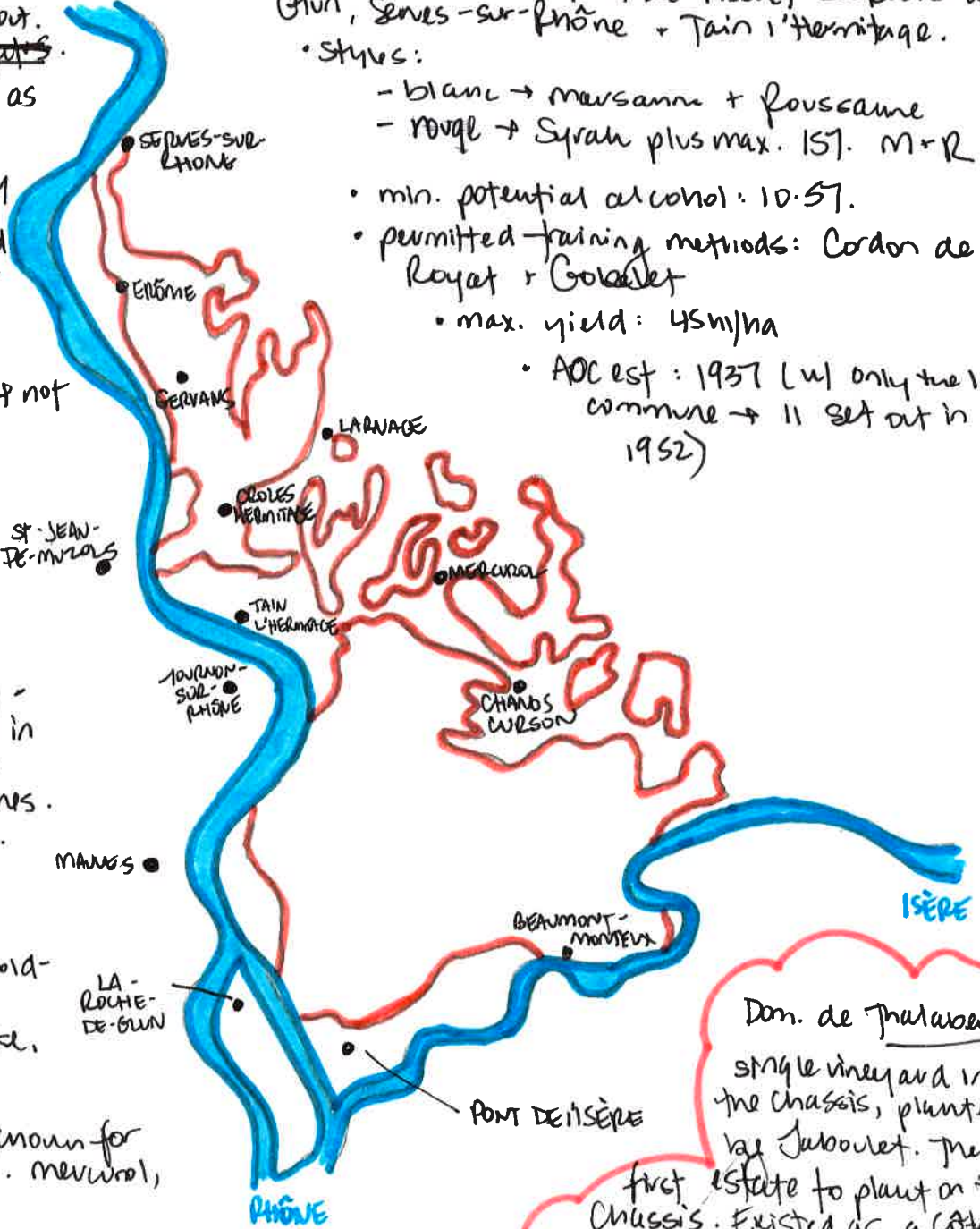
• Serres, Erôme + Gervans stands toward the cool north-wind funnel. More granite here.

• plain area (chassis) - between Rhône + Isère in the sun. Harder to create distinguished wines. Northern point is Mercurol.

• much of the plain is machine harvested.

• Graillet is one of the hold-overs of whole bunch fermentation. Organic, mostly destemmed.

• Larnage + Gervans known for white wine production. Mercurol, too.



Dom. de Thulabert - single vineyard in the chassis, planted by Juboulet. The first estate to plant on the chassis. Existed as a Côte des Rhône before the expansion of Crozes-Hermitage.

DOM. ALAIN GRAILLOT, FONT-DE-L'ISÈRE

- Alain Graillet left corporate life to start his winery in 1985.
- Estate vineyard is Les Chênes Verts on the chassis plain.
- Le Buirande is their special cask selection, w/ 5-10% new oak. Besides that, just Crozes rouge + blanc et a one-off 1999 vin de Paille (from Crozes).
- son Maxime now has his own label.

CORNAS

- | | |
|-----------------|----------------------------|
| 1. CHAILLOT | 8. LE PIGEONNIER |
| 2. LES MAZARDS | 9. CAHRET |
| 3. LA CÔTE | 10. CHAMPELROSE |
| 4. THÉLIEUX | 11. LES SAVEAUX - NORD/SUD |
| * 5. LA BEYNAVE | 12. PATOU |
| 6. REYNARD | 13. LES CÔTES |
| 7. SAVAN | 14. SABAROTTE |

St. JOSEPH

* considered by some to be a sub-site of Reynard.

• Cornas remained relatively unknown until the late 1980s - Côte rotie & Hermitage were made in larger quantities & had more esteem

• Cornas is tucked away from the main cooling influences of the Rhône corridor.

• ripens at least a week ahead of Hermitage.

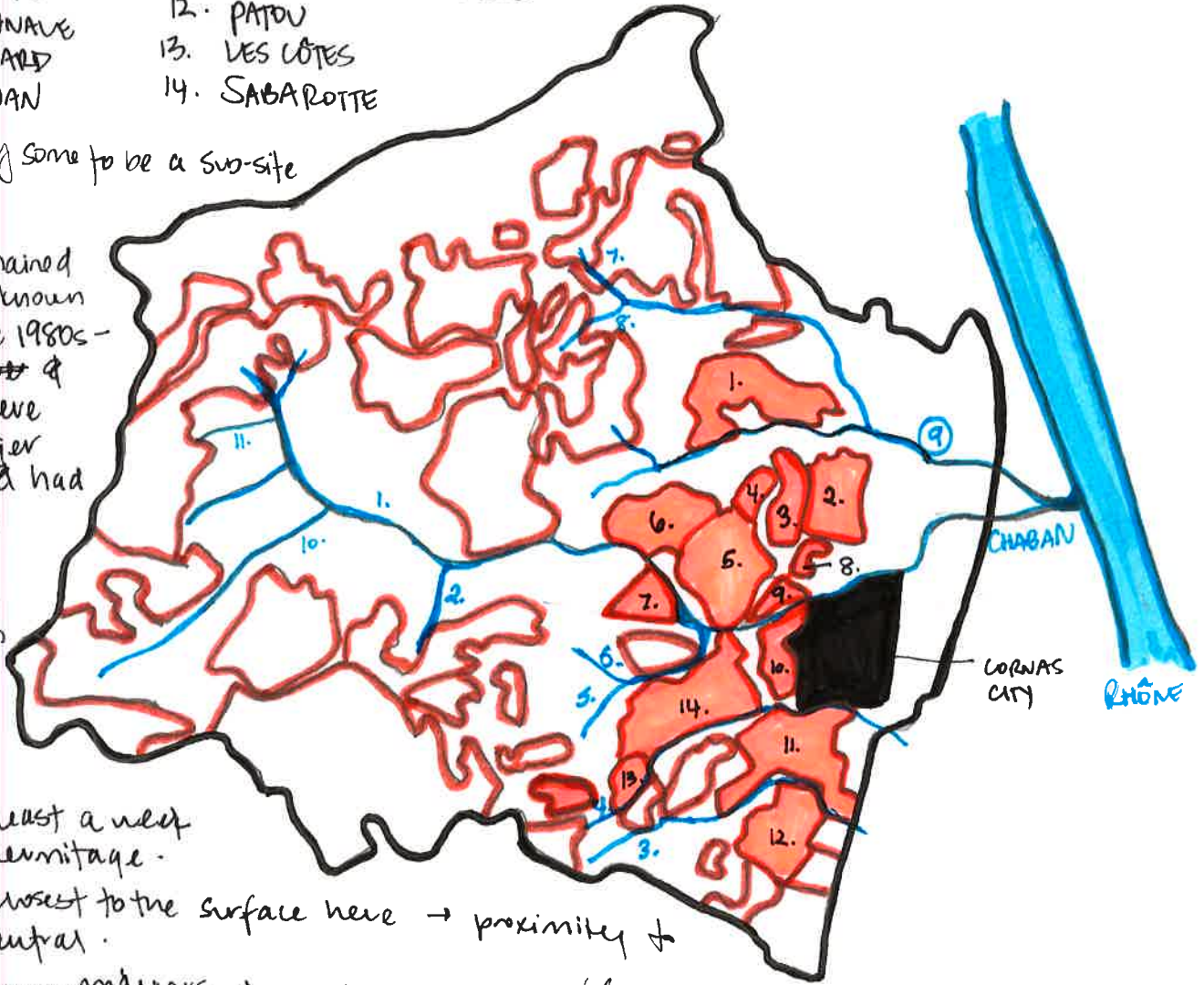
• granite is closest to the surface here → proximity ↓

• Not a lot of new producers + most growers are fifth generation, at least. Very little estate bottling until the 1950s, and even then pretty rare. By 1980, under 20 of the 100 growers bottled their wine.

• 1982 - Thierry Allemand started out.

• late 1980s - Jean-Luc Colombo came into Cornas. Loud, modern style. Brought attention to the region.

• vineyard land grew, but output grew at an even faster rate.



CORNAS AOP

- Department: Ardèche
- Commune of production: Cornas
- Rouge, 100% Syrah
- min. potential alcohol: 10.5%

- manual harvesting required
- max. yields: 40 t/ha
- AOC established: 1938

CORNAS

- 104 hectares planted in 2005. Geographically the smallest, but the heritage produces the least.

- can be thought of in 3 zones:

- northern: granite w/ limestone seams. rustic.
- central: prime, south-facing exposures. granite w/ touches of clay.
- southern: sandy + decomposed granite. soft + perfumed.

- 11 streams that run north/south:

- | | |
|-------------------|---------------|
| - Chaban (1) | - Liège (2) |
| - Couée (7) | - Sauman (6) |
| - Eygas (8) | - Farnes (5) |
| - Chaillot (9) | - Bayonet (3) |
| - St. Pierre (11) | - La Côte (4) |
| - Rieux (10) | |

- cooler vintages w/ heavy rain are good for Cornas.
- rot is less a problem in Cornas than in the rest of the Rhône.
- gone - degraded, weathered granite.

- prominent vineyard sites:

1. CHAILLOT - granite at higher elevations w/ limestone & clay @ lower.
- Lots of TANMIN

6. REYNARD - w/ sub-plots La Côte, Thévier + Petite Côte, Gaynere
- excellent S/SE exposure
- granite w/ clay

2. LES MARAÎCHES - Quite steep, w/ more limestone than Reynard.

- vinification:

- the traditional vat at Cornas is small, open concrete, w/ whole bunches worked on.

- ↳ Robert Michel destemms certain sites, as does Alain Voge.

- destage being seen more to reduce reduction.

- barrique (228) is the most common barrel. Robert Michel + Vernet use demi-muid. Clape - 10-12 hectoliter.

- new vat generally goes hand-in-hand w/ destemming here: Colombo, Sander Laurent, Vhs de Vienne. Voge uses 10-20% new oak.

- Allmand one of the few to put no sulphur, plus the use of carbonic maceration.

CORNAS

THIÉRY ALLEMAND

- Kermit Lynch

- Came to Cornas in 1982 and carved out small parcels for himself.
 - ↳ cleared fir trees to plant his Thierier + Chaillot vineyards.
 - ↳ purchased some old vines from Verset in the late 80s.
- worked w/ Joseph & Robert Michel from 1981 to 1985 full time, but worked here parttime until 1993.
- pinus + green harvests to achieve 25-30 hl/ha yields.
- little or no sulphur
- largely works w/ whole clusters, except in unripe years.
- also uses some canonic maceration - very unorthodox in Cornas.
- never reups → believes low cuivw can defy reduction.
- Cornas, Cornas Feynard + Cornas Chaillot

FRANCK BALTHAZAR

- works w/ father René.
- traditional producer → only old oak, whole bunch

AUGUSTE ET PIERRE-MARIE CLAPE

- Kermit Lynch

- Auguste's family were vignerons in the early 1900s.
 - harvests on the late side, drops fruit, concrete fermentation, neutral oak élevage, whole bunch
 - In 1989, Auguste was joined by his 40 year old son Pierre-Marie. Pierre's son Olivier is also on board.
 - Cornas, Cornas Renaissance → aged 22 months in 6 or 12 hl foudres. → made since 1998 → younger vines.
 - Vin des Amis - ~~VDF~~ Cheapest of the bunch. vin de France.
 - Côtes du Rhône - 100% Syrah + 10% pin.
 - St. Péray → 100% mauzac.
- Cornas' original source of wood was chestnut from the western hills. Clape did an experiment in 1973 of oak vs. chestnut & found a strong preference for oak. Changed the game in Cornas.

CORNAS

DOM. MARCEL JUE

- Detests oak + Loves glycerol
- Cuvée C → Coteaux or hill wine
- Cuvée SC → Super Cuvée, top of hill, oldest vines
- whole bunch, extended aging in 50+ year old barrels

DOM. ROBERT MICHEL

- young guard in Cornas include his nephew Vincent Paris, Stéphane Robert + Matthieu Parrot
- Destems according to site:
 - Reynards + Gynale → no destemming
 - Chaillot - destems 30-50%. (vieux fannins as too tough)
- 2 wines:
 - Cuvée des Coteaux - mostly Chaillots
 - La Gynale
- mix of demi-muids + barriques, about 10%. (new from Tardieu-Laurent's cooperage).

VINCENT PARIS

- nephew of Robert Michel
- "Granit 30" - "Granite 100" (young vine vs. old vine)

ALAIN LOGE

- Three wines:
 - Cornas
 - Cornas Vieilles Vignes
 - Cornas Les Vieilles Fontaines
- partial destemming, max. 10% new oak.

CORNAS

NOËL VERSET

- born in 1919 → first grape harvest was in 1931 at the age of 12.
- first ownership in 1948, when he bought the Dom. de la Sabarotte.
- mainly Chaillot, w/ a little Champelrose. Only one cuvée.
- concrete vat for fermentation, demi-muid aging, whole bunches, no new oak.
- In 1985, he sold his Reynard parcel to Thierry Allemand. In 2001, he sold Sabarotte to Auguste Clape + Laurent Coubaix. A few years later, sold Chaillots to Franck Barthelemy.
- Last vintage was 2000, but continued to make wine for his family until 2004. Died in 2015 at the age of 95.

VINTAGES - N. RHONE

- = notable for Condrieu

LOTE ROTIE

HERMITAGE

CORNAS

Good vintages prior to 1990

	LOTE ROTIE	HERMITAGE	CORNAS
	1955, <u>1959</u> , <u>1961</u> , <u>1964</u> , <u>1969</u> , <u>1971</u> , <u>1978</u> , <u>1983</u> , <u>1985</u> , <u>1988</u> , <u>1989</u>	1929, 1933, 1943, 1945, 1947, 1949, 1952, 1953, 1961, 1972, 1978, 1989	1961, 1962, 1967, 1971, 1978
1990	Good, w/ some very good wines. Drought year.	Excellent. With 1929, 1961 - 1978, the best vintages of the century.	Excellent.
<u>1991</u>	Very good. Underrated quality in an off year for Bordeaux. Drought year, high alcohols	Very good.	→
1992	Mediocre. Rot + dilution.	Mediocre.	Fair.
1993	Poor for many - Lots of rain. Guigal + Ponsaing made good wines.	Poor, disastrous.	Better than the rest of the Rhone, but still mediocre.
<u>1994</u>	Good not great year. Some rot + dilution, but old vine sites did v. well.	Good, not great.	→
<u>1995</u>	Very good. July tornado + Sept. rain. Robust fruiting.	→	→
<u>1996</u>	Quite good. High acids, low alcohols	→	Not as good as the rest of the Rhone.
1997	Good, a plush year. High alcohols, open wines, approaching the end of their lives.	→	Good, low acids.
<u>1998</u>	Good, but an awkward year. Frost, hail + low yields. Thin + edgy	→	Very good.
1999	Wonderful. Likened to 1947. May + June hail served as a green harvest. Warm + bountiful.	Excellent.	→

VINTAGES - N. RHONE

CÔTE RÔTIE

HERMITAGE

CORNAS

2000

Good, but not especially profound. Drought, high yields + Sept. rains.

Good, but uneven. Better for whites than reds.

Good to very good.

2001

Excellent. High yields. Late harvest - 120 days after flowering. High acids that have mellowed.

Very good, sometimes excellent. Better. Less alcohol + oomph than '99. Great for whites.

Excellent.

2002

Fair. Frost, storms + wet weather.

Better for whites.

Uneven. Better potential than other Rhone sites.

2003

Good, some v. good wines → Hot, high alcohol, stewed.

→ whites held up better than expected →

Good, some v. good.

2004

Good, some v. good. Cool, dry spring w/ rains breaking in Aug + Sept. Classic, lean vintage.

Whites superior to the reds.

Good, some v. good.

2005

Drought vintage w/ cool nights for acid freshness. Excellent vintage, on par w/ 1990.

2006

Ripe, fresh reds w/ open-knit structure.

Excellent white vintage.

2007

Erratic growing season followed by perfect Sept. that saved harvest. Fresh, aromatic, along the lines of '01 + '04.

Better in Cornas + Côte Rôtie than Hermitage.

2008

Cool, gray season. A tough year, just better than '02.

2009

Warm, dry season. Early harvest.

VINTAGES - N. RHONE

	COTE ROTIE	HERMITAGE	CORNAS
<u>2010</u>	Cool, wet spring resulted in historically low yields → terrific harvest.		
<u>2011</u>	Warm start + cool finish. More consistent in Cornas & Hermitage.	Good white vintage.	
<u>2012</u>	Solid, ripe fruit. Very consistent year.	Good whites, though not as lively as 2011.	
<u>2013</u>	Dry, cool growing season. Late season rains. Very producer dependent.	Whites are aromatic & lively.	
<u>2014</u>	Rain in June + July → disease pressure. Some inconsistencies	Whites more consistent than reds.	
<u>2015</u>	Excellent. Heat + drought w/ cool nights. Parallels 2012, 1990 + 1961.		
<u>2016</u>	Wet spring. Hot, Indian summer. Excellent quality.		

SAINT-PÉRAY

SAINT-PÉRAY AOP

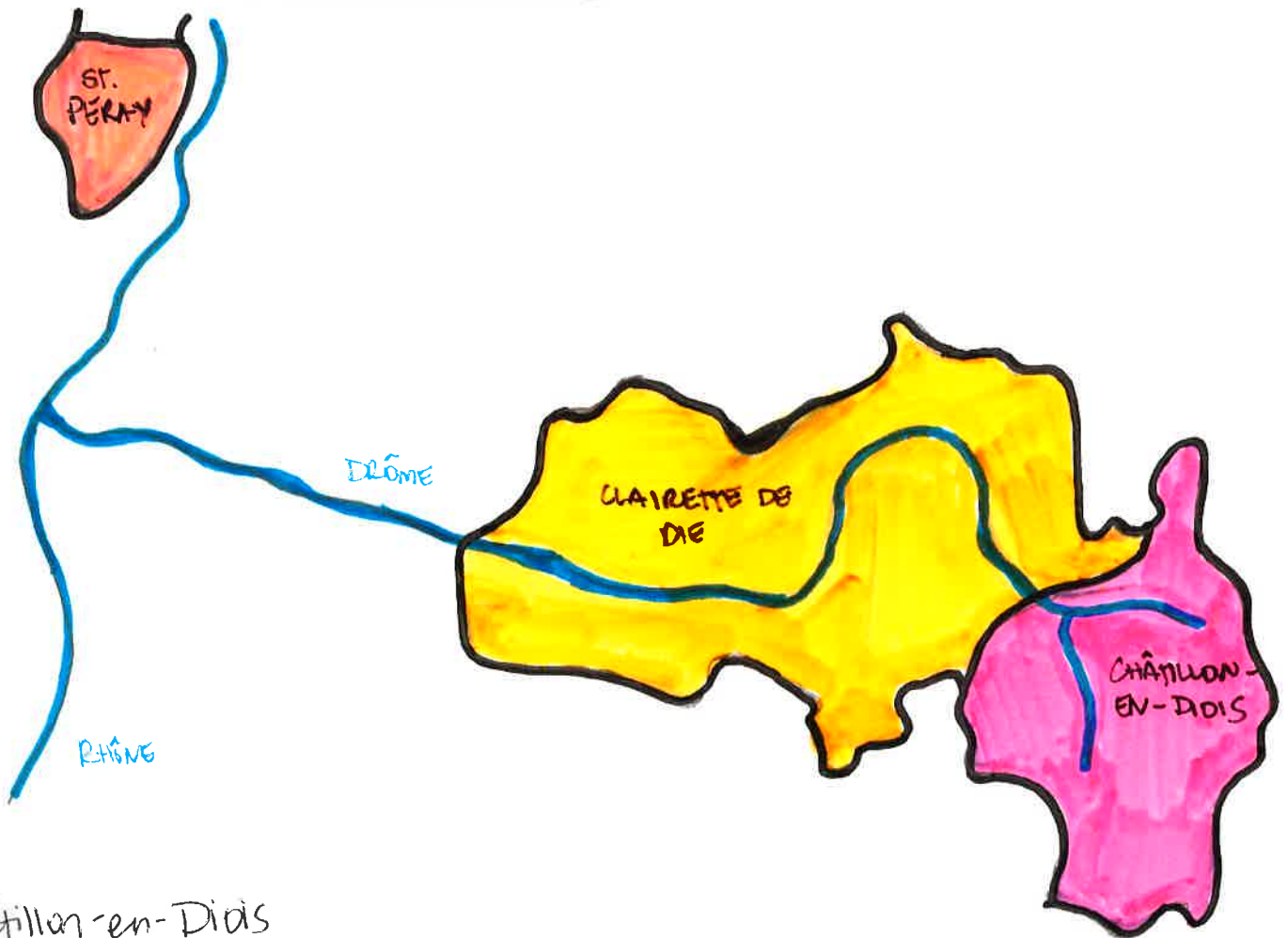
- Department: Ardèche
- Communes of production: Saint-Péray + Toulaud
- Styles:
 - blanc sec, Marsanne + Roussanne
 - blanc moelleux (méthode traditionnelle) → 15 mos. lees.
- AOC established in 1934
- granite, limestone + clay
- "classic" vs. oaked styles

producers: Auguste Clape, Jean Luc Colombo, Delas, Bernard Grippa, Paul Jaboulet Aîné, Tardieu-Laurent, Alain Voge

CÔTES DU RHÔNE BRÉZÈME

- 10 miles south of Valence (just south of St-Péray) → the final spur of the Northern Rhône
- historic site, known as Côteaux du Livron 200 years ago.
- today, known as being produced by Eric Texier - 100% Roussanne.

APPELLATIONS OF THE DRÔME



Châtillon-en-Diois

- Department: Drôme
- Blanc, Chardonnay + Arigote
- rosé + rouge: min 757. Gamay, plus PN + Syrah
- blanc + rosé → max 6 q/L RS (TA of 2 q/L)
- rouge → max. 3 q/L RS

Clairette de Die

• Styles:

- Blanc Moessex → 1007. Clairette, method traditionnelle
- methode Dioise Anestrale → min. 757. Muscat à Petits Grains (plus Clairette)
 - min. 35 q/L RS
 - min. 3 atmospheres
 - min. 4 months lees

- min. 9 months lees
- min. 3.5 atmospheres
- max. 15 q/L RS

APPELLATIONS OF THE PRÔME

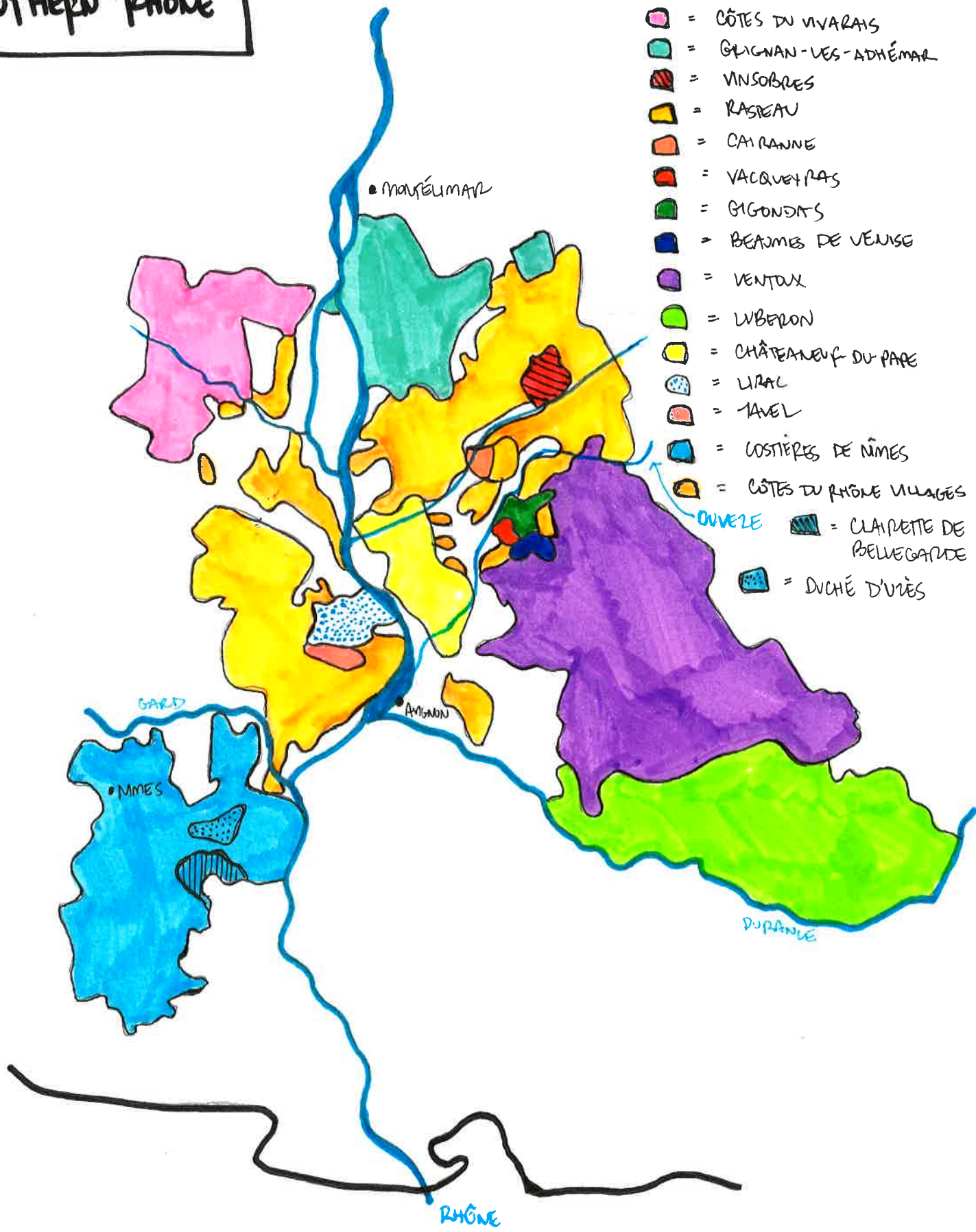
COTEAUX DE DIE (shared geographic boundaries w/ Clairette de Die)

- blanc sec (max 15 g/L RS) from 100%. Clairette

CRÉMANT DE DIE (shared geographic boundaries w/ Clairette de Die)

- vin moesueux blanc, min. 55% Clairette, min. 10% Arigote, 5-10% Muscat Blanc à petits Grains.
- max. RS 15 g/L
- 9 months lees
- min. 3.5 atmospheres of pressure.

SOUTHERN RHÔNE



SOUTHERN RHÔNE

CÔTES DU RHÔNE AOP (N. + S. RHÔNE)

- Département: Ardèche, Drôme, Gard, Vaucluse, Rhône, Loire
- Blanc: min. 80%. Combined Marsanne, Roussanne, Bourboulenc, Grenache Blanc, Clairette + Viognier (assemblage: majority principal grapes)
 - ↳ accessory varieties: max. 20%. Combined Picpoul Blanc + Vgni Blanc
- Rouge: min. ~~80%~~³⁰ Grenache, except for vineyards north of Montélimar
min. 20% Syrah + Mourvèdre, combined
min. 10% Grenache, Syrah + Mourvèdre
 - ↳ assemblage: Grenache must account for a majority of the blend, w/ at least one complementary variety present (vineyards north of Montélimar are exempt from this requirement).
- Rosé → as for rouge, w/ the addition of 20% combined white varieties.
- min. 11% ABV across the board

CÔTES DU RHÔNE VILLAGES AOP

- Département: Ardèche, Drôme, Gard, Vaucluse
- 20 geographic designations:
 - min. 12% ABV (12.5% w/ subzone designation)
 - AOC est. 1966

FOR BLANC, ROUGE + ROSÉ: Lardoux, Roaix, Rochegude, Fousset-les-Vignes, Saldet, Saint-Benoît, Saint-Maurice, Saint-Pantaléon-les-Vignes, Séguret, Valréas, Visan

FOR ROSÉ + ROUGE ONLY: Chusclan

FOR ROUGE ONLY: Massif d'Veaux, Signargues, Plan de Dieu, Pyméras, Gadagne, Sainte-Cécile, Sze-la-Pousse, Vaison-la-Romaine

• blanc - as for Côtes du Rhône

- rouge/rosé - min. 50% Grenache (principal variety) w/ Syrah & Mourvèdre
min. 20% (complementary varieties). Together, the 3 grapes must make up 80% of the vineyard. Assemblage: 50% Grenache, w/ 1 other comp.
- accessory varieties: Brun Argenté, Carignan, Counoise, Cinsaut, Muscardin, Picpoul Noir, Terret Noir + white grapes

SOUTHERN RHONE

GRIGNAN - LES-ADHEMAR AOP

- formerly Cotes de picastin (coteaux de Picastin)
- dry blanc, rosé + rouge

↓
min. 30% Viognier

↘ 20-70% Grenache, 30-80% Syrah (min. 70% together)

COTES DU VIVARAIS AOP

- department: Ardèche, Gard
- blanc, rosé + rouge sec

• carbonic maceration is prohibited!

↓
min. 50% Grenache Blanc, min. 30%
Combined Marsanne +
Clairette max 10%
Combined Foussanne +
Viognier.

↘ 60-80%
Grenache

↘ min. 40% Syrah, min. 30% Grenache

VINSOBBES AOP

- rouge only!

→ min. 50% Grenache, w/ at least 1 complementary variety present (Syrah or Mourvedre). min. 30% of the 3 in the vineyards.

• min. 12.5% ABV

• est. 2006

CAIRANNE AOP

- blanc + rouge sec [no rosé!]

• AOC established: 2016

↘ principal varieties: Bourboulenc, Clairette, Grenache blanc, Marsanne, Foussanne, Viognier.

↘ min. 50% Grenache, w/ ~~at least~~ Syrah + Mourvedre as complementary.

• Vieille vigne: 30 yrs. (20 yrs. for Syrah + Viognier)

• no vines under 5 years old may be labeled as the AOP

• Thermovinification, flash-deferment & use of oak other than barrels is prohibited.

↳ heating grapes to near boiling point pre-fermentation for extraction.

↳ grapes are heated to 175-185°F, then pumped into a vacuum where they vaporize. Extracts color + phenolics while minimizing skin contact → good for smooth, lady bugs, mold + sunburn.

SOUTHERN RHÔNE

RASTEAU AOP

- Département: Vaucluse
- Communes of production:
 - VDN → Cairanne, Rasteau, Sablet
 - Unfortified reds → Rasteau only

• Styles: → added in 2010, formerly Cdp Villages

AGING

1. Rouge sec, min. 50%. Grenache (min 20% combined Syrah + Mourvèdre)

2. Vin doux Naturel Blanc: Grenache blanc + Grenache Gris (min. 90%)

3. Vin doux Naturel Ambré: Grenache, Grenache Gris + Grenache Blanc (min. 90%)

4. Vin doux Naturel Grenat + Tillé: min. 75% Grenache, plus Grenache Gris + Blanc (min. 90% together).

5. Vin doux Naturel rosé: as for Ambré

6. Vin doux Naturel Hors d'Age - may not be released until Sept. 1 of 5th year following harvest.

7. Vin doux Naturel Rancio: must show oxidative character

- min. pot. alcohol: 12.5% (rouge), 21.5% (15% actual) (vin doux naturel)
- min. 45 g/L RS for vin doux naturel.
- min. 90% neutral alcohol in 5-10% proportion to wine (vin doux naturel)
- Ouvère river.
 - Famille Perrin, Cave de Rasteau
- Chaptalization prohibited.

GIGONDAS AOP

→ producers: ^{Chat. de} Saint Cosme, Dom. Raspail-Ay, Grigal, Dom. Les Pallières, famille Perrin, Paul Jaboulet Aîné

- Département: Vaucluse
- Commune of production: Gigondas
- Rouge + rosé only, sec
- min. 90% combined Grenache (min. 50%), Syrah + Mourvèdre (min. 15% combined)
- min. 12.5% alcohol
- stony, red clay alluvium
- AOC est. 1971
- Dentelles de Montmirail foothills, Ouvère river → east + south of the AOP.
- limestone, marl, sandstone (E+S) (more in the N+W)

SOUTHERN RHÔNE

VACQUEYRAS

- Département: Vaucluse
- Communes of production: Vacqueyras, Sarnans
- Styles [all sec]
 - blanc: bourbelenç, clairette, grenache blanc, marsanne, roussanne, viognier, with no single variety accounting for more than 50%.
 - rouge: Grenache (min. 50%), w/ Syrah & mourvedre (min. 90% all together). Assemblage: min. 50% Grenache + 1 complementary variety.
 - rosé: Grenache, Syrah, Mourvedre + Cinsaut (w/ no variety more than 50%).
- min. ABV: 12% (blanc + rosé), 12.5% rouge
- AOC est. 1990 (formerly Côtes du Rhône villages)
- along w/ Durance, also defined by the Dentelles de Montmirail
- south/westerly aspects, limestone + glacial alluvium
- producers: Chateau des Jours (Rayas), Famille Perrin, Paul Jaboulet Aîné, Domaine Le Sang de Cailloux.

BEAUMES DE VENISE

- Département: Vaucluse
- Communes of production: Beaumes-de-Venise, Lafare, La Roque-Arlic, Sirette
- AOC established 2005
- Rouge sec, min. 80% Grenache + Syrah (min. 50% Grenache, 25-50% Syrah)
- manual harvesting is mandatory

MUSCAT BEAUMES DE VENISE

- Département: Vaucluse
- Communes: Beaumes-de-Venise, Arbignan
- Styles: Vin doux Naturel blanc, rosé + rouge
- muscat blanc + rouge à petits Grains (only for rosé are both colors allowed in the blend)
- min. alcohol: 21.5% potential (15% acquired)
- min. RS: 100 g/L (110 g/L prior to 2011)
- mutage w/ neutral alcohol 96° in 5-10% proportion to wine.
- clay limestone + miocene sand
- max. yield 30 hl/ha
- AOC est. 1945

SOUTHERN RHONE

Ventoux

- Département: Vaucluse
- Styles [all sec]
 - blanc - Bourbelenç, Clairette, Grenache Blanc, Roussanne
 - rouge - Cinsaut, Grenache, Mourvèdre + Syrah
 - rosé - as for rouge
- principal grapes are the majority → must be a blend of 2 grapes
- AOC est. 1973 as Côtes du Ventoux (renamed in 2009)
- Mont Ventoux - altitude

Luberon

- Département: Vaucluse
- Styles [all sec]:
 - blanc: Bourbelenç, Grenache Blanc, Clairette, Marsanne, Roussanne, Rolle
 - rouge: min. 60% combined Grenache & Syrah, plus Mourvèdre
 - rosé: as per rouge, up to 20% white grapes
- principal grapes are the majority → must be a blend of 2 grapes
- AOC est. 1988 as Côtes du Luberon
- Coteaux d'Aix-en-Provence to the south
- Mont Ventoux to the north

Lirac

- Département: Gard
- Styles [all sec]:
 - blanc: Bourbelenç, Grenache Blanc, Roussanne + Clairette
 - rouge: min. 90% combined Grenache, Cinsaut, Syrah, Mourvèdre
 - rosé: min. 80% combined Grenache, Cinsaut, Syrah + Mourvèdre
- AOC est. 1947
- Limestone + sandstone
- Château Mont Redon, Roger Sabon, Dom. de Marbois, Dgier

SOUTHERN RHÔNE

AVEL

- Département: Gard
 - rosé: 30-607. combined Grenache Gris, Grenache Blanc, and Grenache Noir. Also, Clairette, Clairette Rosé, Cinsaut, Mourvèdre, Picpoul Blanc (Gris, Noir) + Syrah.
 - "laveses" - white calcareous stone - + galets
 - max. 4 g/L RS
 - min. alcohol: 11.57.
 - E. Guigal, Dom. l'Anglore, Château de Pinguèvedet, M. Chapoutier, Delas
- must be present in the blend ↘

COSTIÈRES DE NÎMES

- Département: Gard
- Styles [all sec]:
 - blanc: min. 507. Grenache Blanc, marsanne + roussanne
 - rouge: min. 607. combined Grenache, Mourvèdre + Syrah
 - rosé: as for rouge, w/ up to 207. white varieties
- alluvial, round pebbles, locally called gress
- AOC est. 1986 as Costières du Gard, renamed in 1989 to Costières de Nîmes
- unofficial sub-indications of Saint-Jean & Franquevaux
- "Rhône Delta" → meeting of Rhône, Gard + Drôme rivers
- flat + low-lying
- Until 2004, was technically part of the Languedoc.
- Mas Carlot, Michel Gassier

CLAIRETTE DE BELLEGARDE

- w/ in Costières de Nîmes
- 1007. Clairette, max. 4 g/L RS
- commune: Bellegarde

SOUTHERN PHONE

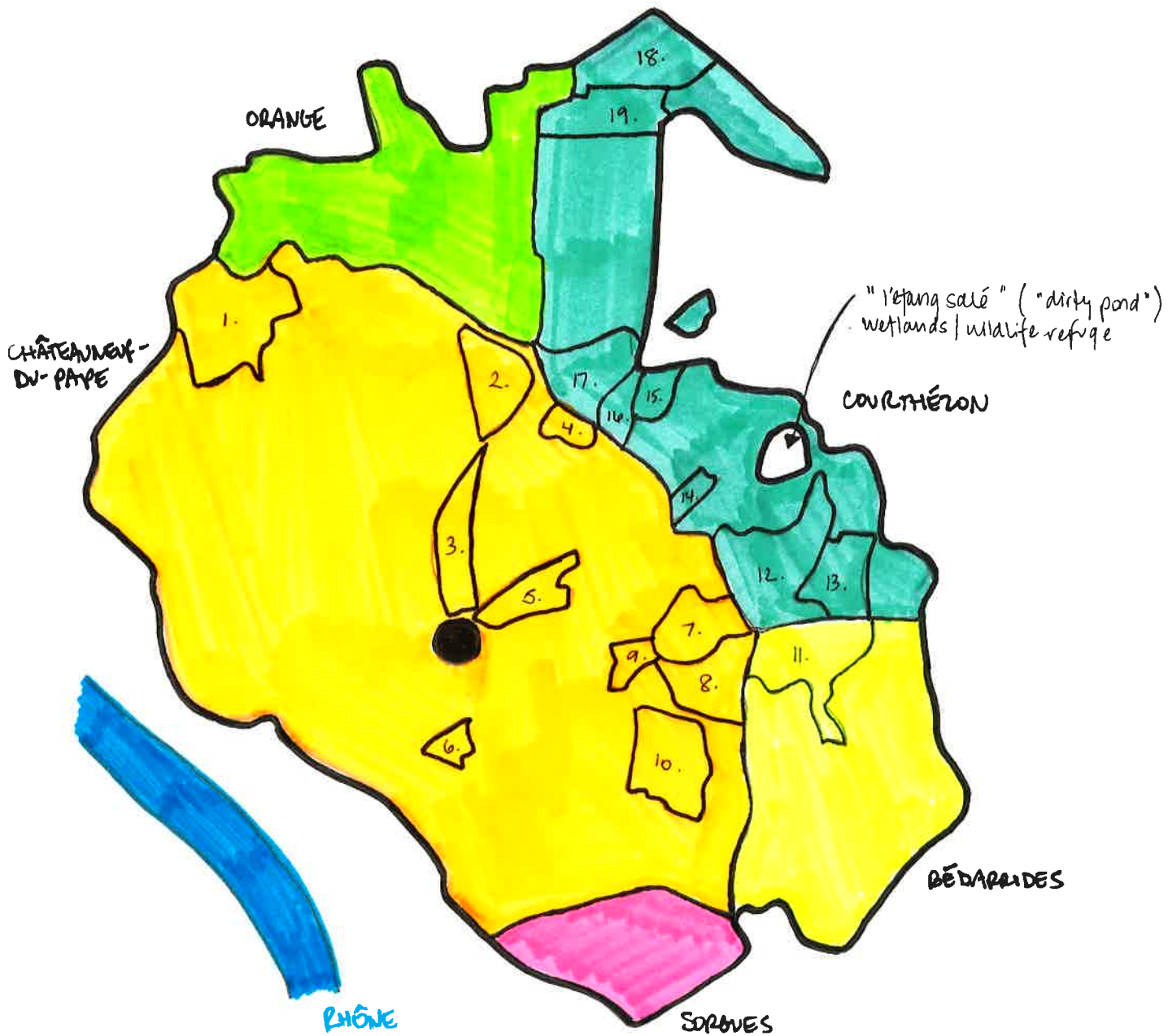
DUCHÉ D'VIÈS

- Département: Gard
- w/in coteaux de Nîmes
- styles [all sec]:
 - blanc: min. 40%. Vignier, min. 30%. Grenache blanc
 - rosé: min. 50%. Grenache Noir, min. 20%. Syrah
 - rouge: min. 40%. Syrah, min. 20%. Grenache Noir
- AOC est. 2013

CHÂTEAUNEUF-DU-PAPE

- Département: Vaucluse
- Communes: Châteauneuf-du-Pape, Orange, Bédarrides, Courthéon + Sorgues
- Styles + Encépagement:
 - blanc + rouge sec, max. 3 g/L RS (4 g/L if ABV is > 14%)
 - permitted grape varieties: Grenache (Noir, Gris, Blanc), Mourvèdre, Syrah, Cinsault, Counoise, Bourboulenc, Poussole, Brun Argenté (Vaccarèse), Clairette, Clairette rosé, Muscardin, Picardan, Picpoul (Noir, Gris, Blanc), Terret Noir
 - for red wines, white & red musts must be blended prior to vinification.
- min. alcohol: 12.5%
- Chaptalization is prohibited for red wines.
- max. yields: 35 hl/ha (including râpé = 42 hl/ha)
- hand harvesting is required
- a min. 2% of the harvested grapes must be used for table wine or discarded (râpé)
- flash-pasteurization is permitted
- AOC est. 1936

CHÂTEAUNEUF DU PAPE



LIEUX DITS

- | | |
|--------------------|---------------------|
| 1. Montredon | 11. La Crav Est |
| 2. Le Pied Long | 12. La Crav Nord |
| 3. Les Bousquets | 13. La font du Loup |
| 4. Pignan | 14. Le Cristia |
| 5. La font du Pape | 15. Le Cristia Nord |
| 6. Bois de Boursan | 16. Le fayas |
| 7. La Crav | 17. Pignan Nord |
| 8. Mont Pertuis | 18. Coudoulet |
| 9. Solitude | 19. Chauvoir |
| 10. La Neutre | |

CHÂTEAUNEUF - DU - PAPE

- "the Pope's New Castle"
- In 1308, Pope Clement V, former archbishop of Bordeaux, relocated the papacy to the town of Avignon.
- John XXII succeeded Clement V, and did much to improve + promote the wines of the region → erected the castle which is now symbolic of the region.
- Prior to WWI, much of the vines of Châteauneuf-du-Pape were sold to Burgundy to boost the alcohol of their wines.
- Châteauneuf-du-Pape was subject to much wine fraud - leading to the creation of the first French AOC, which were first drawn up in 1923, then officially codified in 1936.
 - one early rule was that grapes could not be planted on land that was not arid enough to grow lavender + thyme.
 - Baron Pierre Le Roy of Château Fortia was the principal architect of these regulations.
- 120 m - max. elevation.
- principal soil types include: clay, sand, limestone + marl.
 - In the North & Northwest, galets roulés are common. Large, round stones comprised of quartzite & silica. Remnants of retreating Alpine glaciers from thousands of years ago. Help retain heat & moderate temperatures. Grapes ripen faster in these parts. Galets can also help retain moisture in the soils.
 - east: mainly sand
- winemaking:
 - typically NOT destemmed
 - high ferment temps
 - pumpovers + punch downs to extract most color from skins.
 - cement + foudre over barrique
- râpé → safeguard against underripeness
- papal crest on bottles = estate bottled
- mistral → keeps the region dry

DOMAINE DU PEGAU

- Estate dates back to the 17th century - previously known as Domaine Féraud, before it was renamed Dom. du Pegau in 1987 by Paul Féraud + daughter Laurence.
- 85% Grenache, 9% Syrah, 4% Mourvèdre + 2% other.
- 11 parcels all over CDP, some in La Crau.
- No destemming, old foudre aged.

WINES:

40% GB, 20% Clairette, 10% Roussanne + 10% Barberenc.

1. Cuvée Réservee Blanc + rouge - fv 1983
2. Cuvée Laurence - FV 1983. Same as Réservee, but extended aging.
3. Cuvée da Capo: single barrel selection of Cuvée Réservee rouge. Harvested in 1998, 2000, 2003, 2007 + 2010 + 2015
→ after 15% ABV +
→ close to \$ 500 retail (average among vintages)
4. Cuvée Inspiration - barrel selection only made in 2003 + 2010 + only aged in magnum.
5. Cuvée A Tempo - Blanc. Equal parts GB/Clairette/Roussanne. All organic parcels. FV 2014.

DOMAINE DU VIEUX TÉLÉGRAPHE [KERMIT LYNCH]

- The Bunier family founded Vieux Télégraphe in 1898 & had bottled their first wine by 1900. Currently run by the 4th generation.
- All vineyards are located up in La Crau → the name has appeared on their labels since 1994.
- Grapes are destemmed and co-fermented. Aging in concrete vats & foudres.

WINES:

1. Vieux Télégraphe CDP - 65% Grenache, 15% Mourvèdre, 10% Cinsault, 10% Syrah
2. Télégramme CDP - 90% Grenache, 10% Mourvèdre. Young vines. Prior to '02, called Vieux Mas de Papes.
3. Vieux Télégraphe CDP Blanc - 40% Clairette, 30% GB, 15% Roussanne, 15% Barberenc
4. Piedlong - separate label, CDP from Bunier family
5. Domaine les Palières - Gigondas estate
6. Partner in Massana in the Bekaa Valley

CHATEAU RAYAS [MARTINE'S]

- The Reynaud family began working w/ the property in 1880. Albert Reynaud was forced to quit his job in Arignon b/c he went deaf → bought Rayas & became a winemaker.
- Louis Reynaud, Albert's son, was one of the first in CDP to bottle & sell their own wine. Louis began adding "Premier Grand Cru" on labels.
- In 1935, they purchased Château de Tours, located in ~~Sarrans~~ Sarrans, in Vacqueyras.
- 1945 - purchase of Château Fonsalette, located in Lagarde - Pavéol, due north 20 km of CDP city centre (13 km north of Orange).
- In the 1930s, Rayas built new cellars + winemaking facilities in the area of Pignan.
- Jacques Reynaud managed the estate until he died in 1997. Emmanuel Reynaud, who had been managing Château des Tours. Quality slipped in the first few years - learning curve + many replantings of young vines. 2005 was a turning point.
- CDP is made from 15 parcels spread over 3 vineyards: Le Couchant, Le Coeur + Le Levant.
- Red, sandy soils, w/ limestone + clay. Northeast exposures. Pine + oak trees all around. One of the coolest terroirs in CDP.

WINES:

1. Rayas - 100%. Grenache, mostly stems-included, whole bunch-pressed, old foudres & demi-muids.
2. Rayas Blanc - 50%. GB / 50%. Clairette. All tank.
3. Pignan - 100%. Grenache, more northern vines. "Pine". Young + old vine.
4. Château de Fonsalette Côtes du Rhône - rouge (50% Grenache, 35% Cinsault, 15% Syrah), Cuvée Syrah + Blanc (80% GB w/ Clairette + Marsanne) ^{vintified @ Rayas}.
5. La Pialade - Côtes du Rhône, declassified Rayas, Pignan + Fonsalette. 80% Grenache + 15% Cinsault + 5% Syrah.
6. Château des Tours - Vacqueyras (80% Grenache + 20% Syrah) + Côtes-du-Rhône (15% Grenache, 20% Syrah, 15% Cinsault) + Blanc (100% GB)
7. Domaine des Tours - Vin de pays de Vaucluse rouge (Grenache + others) & blanc (100% Clairette)

CHÂTEAU DE BEAUCASTEL [VINEYARD BRANDS]

- Estate dates back to 1549. Pierre de Beaucastel purchased the original parcel of vineyard land for the family, which was located in the very north of CDP, in Coudoulet.
- Perrin family came into ownership in the early 20th century.
- Coudoulet → limestone, gneiss, sandstone.
- Beaucastel owns 130 hectares, 70 of which are in CDP, in the Chapouin + Coudoulet Vieilles-vignes.
- Beaucastel plants all 13 grapes allowed by AOC law.
- Mourvèdre from Tumpier cuttings in Bandol - plays a significant role in the wines. About 30% in the classic CDP, and the dominant grape in Hommage à Jacques Perrin.
- biodynamic/organic
- fully destemmed grapes. varieties vinified separately.
- performs flash pasteurization / flash-heating → rapid extraction decreases the amount of undesirable characteristics, while retaining as much fruit & freshness as possible.
- mainly aged in large oak foudres, except Syrah, which sees some new barrique.

WINES:

1. CDP - 30% Grenache, 30% Mourvèdre, 10% Syrah, 10% Crouzeau, 5% Cabernet Sauvignon + others.
2. CDP Hommage à Jacques Perrin - up to 60% old vine Mourvèdre. often 20% Grenache, 10% Crouzeau, 10% Syrah.
→ produced in 1989, 1990, 1994, 1995, 1998, 1999, 2000, 2001, 2003 + 2004, 2005.
3. CDP Blanc - 80% Roussanne, w/ GB, Clairette, Bourbelenc + Picardin.
Stainless steel + 1 year old barriques.
4. CDP Blanc W - 100% Roussanne
5. Coudoulet de Beaucastel - rouge + blanc. Côtes-du-Rhône. vines lie just east of CDP + the Beaucastel estate.

Dom. DE LA JANASSE

- based in Courthézon, est. 1967 by Aimé Sabon
- modern style: 80% destemmed, some new barrique, lots of extraction.

WINE:

1. Tradition (blanc + rouge)
2. Cuvée Chaplin: 100% Grenache from the lieu-dit Chapouin
3. Vieilles vignes (rouge)
4. Prestige (blanc)

CHÂTEAU LA NEPHE

- based in Sorques
- one of the oldest estates in CDP, believed to be ~ 800 years old.
- also one of the larger estates, w/ 90 hectares
- plant all 13 grapes, and reds have a high proportion Syrah + Mourvèdre.
- more modern methodology: destemmed, fermentation in tank + aging in a combination of new barrique, cément + foudre. Filtered.

WINE:

1. CDP (blanc + rouge)
2. Cuvée des Cadettes - fv, 1970. 1/3 each G/S/M. All from galets + sand plots. 80% new oak. (CDP)
3. Clos de la Garière - second wine (CDP)
4. Clos de Beauvenir - 100% poussanne / 40% Clairette. Only made in select vintages.

Dom. LES CAILLOUX

• started by Lucien Brunel + son André in the mid 20th century. Grape growers since the 18th century.

• André Brunel worked w/ Jean-Luc Colombo in the 1980s + brought many modern winemaking practices to the estate: grapes are destemmed, extended maceration. Some barrique aging.

WINES:

1. CDP (Blanc) + rouge → 90% poussanne
2. Cuvée Centenaire - from the oldest Grenache vines on the property, 80-120 years old. FV 1989 (1889 - considered the birth of the CDP appellation by many). 100% S+M.

HENRI BONNEAU [RARE WINE CO.]

- First vintage produced was in 1954. He was born in 1938. 12^m generation winemaker.
- Henri Bonneau died in March 2016 @ age 78. His son Marcel has taken full control over the estate.
- 90% of vines are Grenache, w/ some Mourvèdre, Syrah, Vaccarese + Counoise. Spread all throughout CDP. La Crau + Courthéon, mainly.
- Replants @ 50 year vine age.
- Last to harvest.
- Only destems in poor vintages. Concrete fermentation into old oak.

WINE:

1. CDP
2. CDP "Marie Berrier" - Fr. 1988. Takes its name from the Aunt of Henri Bonneau. Barrel selection.
3. CDP Réserve des Célestins - Fr. 1927. Selection of best barrels in best vintages. 78, 83, 85, 86, 88, 89, 90, 92, 95, 98, 99, 00, 01, 04, 05, 06, 07, 08, 09, 10, 11, 12.
4. CDP Cuvée Spéciale - some residual sugar left naturally. Only made in 1990 + 1998.

CLOS DES PAPES [SKURNIK]

- Est. 1902 - Avril family.
- Just two wines - CDP Blanc + rouge
- Completely destems, large foudre aging

PIERRE USSEGIO

- Est. 1966 when Pierre took over his father's estate.
- 100% destemmed, long fermentation, foudre aging

WINE:

1. Cuvée Traditionelle (blanc + rouge)
2. Cuvée de Mon Aïeul - Fr. 1998. 95% Grenache, w/ Syrah.
3. Réserve des Deux Frères - 60% new oak (cuvée created by the sons). Fr 2000. Not fully destemmed.
4. Côtes du Rhône rouge
5. L'Île rouge
6. "Not for You" - only produced in 2007 + 2010. Almost 18% alcohol. 11.5% ABV.

CLOS SAINT JEAN

- Est. 1900
- Historically, the wines were made traditionally → no destemming & aging in large neutral foudres. After management changes in 2002, the wines have become decisively more modern = 100% destemmed, aged in new barrels (just the Syrah + Mourvèdre, not Grenache).

WINE:

1. CDP Blanc + rouge
2. La Combe des fous: a blend of tank-aged Grenache w/ Syrah, Cinsault + Vaccarèse (aged in new barrique)
3. Deus ex Machina: 60% Grenache (tank) w/ 40% Mourvèdre (new barrique). Old vines, low yields.
4. Sanctus Sanctorum: 100 year old Grenache vines. Sold exclusively to the US market.

CHATEAUNEUF-DU-PAPE VINTAGES

- *** 2016 - hot, dry year, w/ late season rains. Excellent.
- *** 2015 - even + easy growing season. Excellent.
- * 2014 - massive rains. Better whites than reds. Early drinking vintage.
- * 2013 - problems w/ Grenache → cool + dry growing season. Low Grenache yields. Early drinking vintage.
- ** 2012 - small crop w/ severe coldline on Grenache, but wines are fresh + light + sound.
- * 2011 - warm spring, cool wet weather in July & August. Grenache is light, but Syrah + Mourvèdre are strong.
- *** 2010 - cool, windy spring led to low crop. long growing season (til October) w/ warm days + cool nights. The spine of '05 w/ more flesh. Excellent.
- ** 2009 - warm, dry growing season, w/ heat wave arriving after veraison so ripening was fast. Very good.
- * 2008 - cool, wet spring. Small crop. Some moisture problems. Heterogeneous. Can be good.
- *** 2007 - Indian summer → ripe, rich, powerful reds. Some are over-the-top.
- ** 2006 - Ripe, pure + balanced reds w/ fresh flavors. In the mold of '04 + '99, but slightly more concentrated. Superb whites.
- *** 2005 - Third straight year of drought, w/ well-timed rain + mistral. Excellent concentration.
- ** 2004 - Dry year, but not as warm as '05 or '03. Balanced + pure wines.
- ** 2003 - Hot dry year → powerful, ripe reds. Rugged tannins need time, but best are superb. Some inconsistency.
- 2002 - hot, dilute wines due to torrential rain @ harvest. many producers declassified their crop.
- *** 2001 - Great vintage of rainy, structured reds. Rainy + wet until end of summer, w/ ~~rain~~ mistral then sun. Excellent.

CHÂTEAUNEUF- DU- PAPE VINTAGES

- *** 2000 - wines are lush, forward, soft + silky. Some rain to contend w/, but most early-picked wines did well.
- ** 1999 - mild growing season → lighter, earlier drinking styles. Grenache less successful.
- *** 1998 - rainy early spring, even flowering, warm + dry summer + fall. Superb Grenache harvest led to lots of special cuvées being released.
- 1997 - Lighter vintage, poorly rated (underrated?). Easy, charming wines.
- 1996 - mild, wet winter. Cool temps during harvest. Some successful lighter styles.
- ** 1995 - A hot summer after 4 years of rain. Hard tannins - not good for immediate consumption.
- * 1994 - Not as bad as the previous three years, but still quite wet + difficult. Not as consistent as N. phone.
- 1993 - Lean + tannic vuds, too much rain, not enough sun.
- 1992 - Washed out vintage due to September rains.
- 1991 - Serious rains, horrible vintage.
- 1990 - The first great vintage that kicked off the start of the modern era in CDP. Robert Parker went crazy for the wines.

Other notable vintages: 1989, 1988, 1981, 1979, 1978, 1970, 1967, 1966, 1961.