

## Tasting Notes by Corks and Screw Caps



### **Guillaume Gonnet, Châteauneuf du Pape, "Bel Ami", 2020 - France**

**Abv:** 14.5%, Blend of 60% Grenache, 20% Syrah, 10% Mourvedre, 10% Cinsault

**Color:** medium ruby red color

**Nose:** mild aromas of ripe blackberry, black raspberry, cinnamon, vanilla, and a touch of floral.

**Palate:** low tannins, medium acidity, and moderate flavor concentration of the above mentioned aromas. Medium length.

**Food pairings:** Filet Mignon with demi glaze, and maybe a salty component

like bacon or light crust of blue cheese, BBQ chicken, leaner cuts of meat with lighter sauces. Medium hard cheeses, such as Compté, Piave, sharp Cheddar, Manchego.

**Comments:** This is a light, easy drinking style of Chateauneuf du Pape. More of a crowd -pleaser for people who are not looking for a "powerful" red. Fruity, sweet, medium body profile, similar to New World Pinot Noir, but tasting a bit different. Expect the same sweetness level, with very little oak. Well balanced, and very nice tasting wine. The high alcohol level, expected with Ch. Du Pape, is not noticeable, so that is, in part, indicative also of a well-balanced wine. The only thing that really bothers me is the length is shorter than I would like it to be.

**Value:** Relatively Fair price at \$39 a bottle. I would like to see it priced at around \$33 or so.

**MB Rating:** 8.9/10

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## Tasting Notes by Corks and Screw Caps



### **Domaine Paul Autard, Chateauneuf du Pape, 2019 - France**

**Abv:** 14.5%, blend of 70% Grenache, 20% Syrah, 10% Mourvedre

**Color:** Intense, *opaque*, deep ruby red. Obviously, *unfiltered* and *unfined*!

**Nose:** *Profound* aromas of leather, vanilla, cocoa, dried leaves, tobacco and herbs, cinnamon, and ripe black raspberries.

**Palate:** medium plus tannins, medium acidity, full-bodied. *Intense* concentration of black raspberries and same *intense* aromas as above! Very long length and persistence of flavors that linger quite a while on one's palate!

**Food pairings:** heavy, fatty meats such as short ribs, prime rib, chuck steak, or heavily flavored meats such as venison, leg of lamb, duck, goose. Feel free to add accompanying sauces, either with a hint of sweetness, such as a demi glaze. Herbal, or salty sauces such as bacon or jamon/prosciutto will also work, as will rich, heavy tomato sauces. Stay away from spicy food with this wine. It has enough acidity to cleanse the palate from fatty meats. Cheeses might include hard cheeses only, such as 3 year old aged Gouda, Parmesean, etc. Any type of liver pate will work well! This wine needs maximum flavored food, or your food will get "swallowed up" by the overpowering wine!

**Value:** Fairly priced at \$68 USD

**Comments:** Excellent wine, especially for a "drink now" Chateauneuf du Pape. Loaded with complexity already, with some remaining fruit, which means it can age for a short time yet, say another year or so. But no need to wait, its great the way it is! You will have to look for this wine. Try the internet!

**MB Rating:** 9.5/10

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