2012  Chateau de Saint Cosme «Gigondas»

60% Grenache, 20% Syrah, 18% Mourvedre and 2 % Cinsault

Wine Spectator 93 p, Robert Parker’s Wine Advocate 90-92 p,
Stephen Tanzers International Wine Cellar 90-92 p,
Jancis Robinson 17.5 av 20 p, Cellar Tracker 90,8 p basert på 33 brukeres mening,
Drikk fra 2017 til 2026 (God men skjærer som en kniv ennå – bør lagres)

PS: 2010 årgangen av denne vinen ble kåret til nr.2 av Wine Spectators Top 100 Wines i 2012.
Jancis Robinson:
Louis Barruol's Château de St Cosme is one of the most consistent producers of Gigondas, one of the most beautiful wine villages in the world. But he also makes a range of wines from elsewhere in the Rhône, even venturing as far north as Condrieu. His red Côtes du Rhône is really serious stuff - far, far better than the average generic bottling - and I am a big fan of the 2012 vintage in the southern Rhône.

From the producer's technical Sheet:
The vintage 2011 was hot and early ripening: 2012 is the exact opposite. It was very pleasant to vinify 2012 because of the great global balance of the vintage: climatic balance, hydric balance, balanced ripening, organoleptic balance. Harvest perfectly ripe grapes which contain 14% alc on the 10 of october takes us back to the decades 70's and 80's, when it was every year necessary to produces efforts and take risks to achieve good results. This is one of the first things that my father taught me: evaluate the potential of a vintage and play with the weather to optimize the quality of the harvest. Gigondas 2012 is very good. It contains the typical freshness of a good Saint Cosme and it will age well. It is well built. It is complex and it shines like the wines that gets a good acidity. We would say about it that it's a "great fresh vintage", something like the excellent 2004.

Strawberry, raspberry, violet, white pepper

90-92 points Robert Parker's Wine Advocate
“Moving to the releases in barrel, the 2012 Gigondas (60% Grenache and the balance mostly Mourvedre, with some Syrah) has plenty of potential, with juicy black raspberry, sweet spice, licorice and toasty notes as well as medium to full-bodied richness and depth on the palate. Nicely balanced, it shows the purity of the vintage, as well as a relatively approachable style that should allow it to drink nicely on release.” (10/2013)

90-92 points Stephen Tanzer's International Wine Cellar
“Inky ruby. Powerful, deeply pitched aromas of black and blue fruits, garrigue and licorice, with a spicy topnote. Densely packed and chewy in texture, offering smoky cassis and cherry flavors that coat the palate. Closes sweet and long, with lingering smokiness and smooth tannins.” (1/2014)
Chateau de Saint Cosme is a negociant firm that produces excellent wine in Chateauneuf du Pape as well as in Cote Rotie and Gigondas. In fact, Gigondas is where the domaine maintains their official location. Saint Cosme is situated close to the site of an ancient Roman villa that is said to have been planted with vines thousands of years ago. Saint Cosme is one of the older wine producers in the world. They have been involved in producing wine since the 15th century! Today, Chateau de Saint Cosme is owned by the Barroul family. The company is family owned and manged. It has been passed down for 15 generations of the Barroul family. Since 1992, Louis Barroul has been in charge of the company.

Saint Cosme produces Gigondas from 15 hectares of land they own. Saint Cosme produces their Cote Rotie wine from purchased fruit obtained from growers in the Northern Rhone valley. In Gigondas, they make several wines including 4 single vineyard wines which are the true stars of the appellation; Valbelle, Le Claux, Hominis Fides and Le Poste. Valbelle, was the first of those wines making its debut in 1993. The terroir for Valbelle and Hominis Fides is sand and limestone soils. Le Claux, has a terroir of gravel and clay with old vines that were planted in over 100 years ago. Le Poste is produced from 50 year old vines that were planted in 1963 in a terroir of limestone and marl soil.

Chateau de Saint Cosme does not own vines in Chateauneuf du Pape. They maintain contracts with several growers. Most of their grapes are planted in the La Crau, Valoir and Courthezon sectors. The vast majority of the fruit they purchase is Grenache and Mourvedre. The vines are old at close to 60 years of age. The fruit is not destemmed. The wine is aged in old, small, French oak barrels. The wines are aged between 15 and 20 months, depending the character and quality of the vintage. On average, Chateau de Saint Cosme produces about 350 cases of Chateauneuf du Pape each vintage.

Chateau de Saint Cosme produces wine in the Southern Rhone with Gigondas, and Côtes du Rhone. In the Northern Rhone Valley they produce Cote Rotie, Crozes Hermitage, St. Joseph and Condrieu.
2011 Mostue Grape Selections «Cornas Coteau du Reynard» Cornas kr. 430,-
(Domaine Vincent Paris)
Dagens Næringsliv/Vinclub 92 p.

12572 Moestue Cornas Coteau de Reynard 2011
Vincent Paris
Nord- Rhône, Frankrike
Kroner 426,- bestilling
92 poeng
Moestue Grape Selections
Dufter aromatisk av mørke, friske bær og moreller med innslag av mineraler og pepper. Mørk sursøt og konsentrert frukt på smak med lange faste tanniner i finish.
Drikk nå til 2025. Drikk til grillede lam og vilt. BDK

Terningkast 6 i Aftenposten.no

Syrah fra vinmarken Coteau de Reynard, plantet i 1960. Reynard er kanskje appellasjonen Cornas’ aller beste vinmark.

Testet av: Bendik Kristiansen
2014-05-06
Opprinnelse

Vinifikasjon

Vinifikasjon med hele klaser i 3-4 uker på maks 34° C. Vinen tappes ufiltrert etter 18 måneder på eldre fat fra 228 liter til 1200 liter. Lages i samarbeid med Vincent Paris.

Smaksbeskrivelser


Bruksområde

Vinen vil gå utmerket til kraftige retter av firbent og bevinget vilt, okse og lam. Serveres ved 16°-17° og dekanteres helst i god tid før servering.

Venner av vilt – Cornas

Svein Lindin
Sommelier
svein@vinforedrag.no

Stig A. Rognstad
Sommelier
sar@norsenet.no

Rhônedalen er det nest største området for dyrking av kvalitetsvin i verden etter Bordeaux, og er Frankrikes nest største vinregion etter Bordeaux. Rhônedalen har et varierende landskap hvor romere og paver har dyrket vin gjennom århundrer, det er et område hvor flere av verdens mest etterspurte viner dyrkes. Noen mener dette var det første sted som ble beplantet under vindruens vandring nordover mot Bourgogne.


Viner fra den lille 125 hektar appellasjonen Cornas i Rhône-dalen er ofte svært gode kjøp i forhold til kvalitet kontra sine mer kjente nabokommuner Hermitage, St. Joseph og Côte-Rôtie. Området produserer ikke mye vin, men kvaliteten gjenspeiler håndverket mange produsenter legger i arbeidet sitt. Her finner man ærlige og flinke vinprodusenter som har små parseller i bratte skråninger, opptatt av alle andre ting enn pris og markedsføring.
Apéritif:  91 poeng
En flott vin som tåler 10 til. Godt kjøp. (2011)

- Smak: Stor fylde, flott fruktig, leskende og fruktig, fin syre, god modenhet i frukten, sitter lenge.
- Bruksområde: Vilt.

Dagens Næringsliv/Smak/Vinguiden:  91 poeng

Testet av: Bendik Dannevig Kristiansen
2015-02-25

Chapoutier is a massive winery and company in the Rhone valley. Chapoutier acts as both a negociant and wine maker. They are active all over the Rhone valley in every major appellation. Chapoutier makes great wine at every price level, from very expensive wines at the top end, to value wines from Cotes du Rhone. Chapoutier is one of the oldest names in the Rhone valley. Founded in 1808 by the Calvet family, it was sold to the Chapoutier family in 1855. The Calvet family sold the company to focus on their large, expanding negociant firm in Bordeaux. Polydore Chapoutier was the first of the Chapoutier family to head the company, and the only head of the firm not to have a name that started with the letter M. That tradition began with the next generation, started by Marius Chapoutier.

Today, Chapoutier is a massive negociant and winery located in the Rhone valley their offices are situated in the small community of Tain L’Hermitage. Chapoutier is both a negociant and wine maker. They are active all over the Rhone valley in every major appellation. Chapoutier makes great wine at every price level, from very expensive wines at the top end, to value wines from Cotes du Rhone.

Their best wines are their single vineyard wines from Hermitage. They also make top quality Chateauneuf du Pape. Chapoutier produces two Cote Rotie wines from 5 hectares of vines. An entry level wine, Les Bécasses and the more expensive La Mordoree. Les Bécasses comes from purchased fruit and is usually produced from a blend of 97% Syrah with the remainder being Viognier.
Jean-Michel Gerin


**Côte-Rôtie Landonne**
**Côte-Rôtie Les Grandes Places**
**Côte-Rôtie Champin de Seigneur** (Fra 10 plotter og 2 parseller i Côte-Brune)

This domaine, founded in 1987, is based entirely on vines in the northern end of the appellation. The wines are modern in style. Gerin employs stainless steel fermentation prior to aging the wine in a mix of new and used barrels.

The Champin Le Seigneur is made from a blend of young vines in the Grandes Places and La Landonne parcels. It contains 10 percent Viognier and is typically plump, with game, iron and garrigue flavors followed by a long, smoky finish. The single-vineyard Les Grandes Places bottling sees 50 percent new oak and contains no Viognier. It offers wild berry, briar and spice flavors with solid structure and bouncy acidity. The La Landonne bottling, from older vines in the parcel, is aged in 100 percent new oak and has no Viognier. It is pure and driven, full of black fruits with impressive structure.
Domaine Jean Michel Gerin is not one of the oldest properties in the Northern Rhone Valley. Far from it. In fact, the estate was created in 1983 by Jean Michel Gerin, although it was not until 1987 that he began to bottle and sell their wine. The following year, in 1988 Gerin made his first purchase of vines in La Grandes Places. In 1996, Gerin added to his holdings with the purchase of land on La Landonne. Not content to only produce wine in Cote Rotie, in 2002, he entered into a joint venture with a few other French wine makers to produce wine in the Priorat appellation in Spain. In 2007 they began an extensive project of rebuilding the terraces and improving their drainage systems in their steep, rocky, hillside terroirs. This was followed by the planting of vines in the La Vialliere lieu dit that went into production with the 2007 vintage.

Today, Domaine Jean Michel Gerin owns 12 hectares of vines in the Cote Rotie appellation. The domaine is going to remain a family affair as he is now joined by his two sons, Michael and Alexis Gerin.

Jean Michel Gerin La Landonne is produced from a 1.4 hectare parcel of 40 year old Syrah vines in a terroir of mica and schist. The wine is aged in 100% new oak for up to 24 months. The first vintage was 1988. Production averages 400 cases per year. This is the top wine from Gerin. It’s a rich, sensuous, stylish Cote Rotie. But not much wine is made, making it quite hard to find, and expensive. Jean Michel Gerin Champin Le Seigneur is produced from a bend of 90% Syrah and 10% Viognier in most vintages. The wine comes from a mix of vines ranging from 10-50 years of age. Champin Le Seigneur is aged in 50% new oak barrels for up to 18 months. Interestingly, this wine is aged in close to 20% new, American oak barrels. On average, 10% Viognier is included in the blend. The grapes are co fermented. Production is close to 2,500 cases per vintage. For 2 vintages, in 1995 and 1996, they produced a Champin Junior from their younger vines.

Jean Michel Gerin La Vialliere is made from 1.75 hectares of 100% Syrah planted in the La Vialliere lieu-dit that was aged 100% new, half muids.

Jean Michel Gerin La Landonne comes from 100% Syrah. This wine is produced from a tiny 0.4 hectare parcel of vines which are relatively young at close to 20 years of age. The grapes are completely destemmed. The wine resides in 100% new oak barrels for about 18 months before bottling. The debut vintage for La Landonne was 2006. On average, slightly more than 150 cases are produced every year.

Jean Michel Gerin embraces modern styles of Cote Rotie. He ages his wines using a lot of new French barrels and American oak barrels. The use of American oak barrels is not common in France, let alone in Cote Rotie. The wines of Jean Michel Gerin are round, opulent, ripe and generously textured. They display some oak, along with ripe black and red fruit, pepper, spice and minerality. They have the ability to age well.
2010 Chateau de Beaucastel Châteauneuf-du-Pape kr. 800,-

Wine Spectator 96 p – nr. 8 av 100 av Wine Spectators Top 100 wines 2013
Wine Enthusiast 96 p, The Wine Cellar Insider 96 p,
Robert Parker’s The Wine Advocate 95 p,
Stephen Tanzer’s International Wine Cellar 94 p,
Jancis Robinson: 18 p av 20 p, Cellar Tracker 92,8 p basert på 131 brukere,
La Revue du Vin de France 16,5 av 20 p.

Drikk fra 2016 til 2030

Marc Perrin, of the family that has owned Beaucastel since 1909, says cool
nights in August were key to quality in the Southern Rhône in 2010, helping to preserve
acidity in the grapes. The blend is a mix of about 30 percent Grenache, 30 percent Mourvèdre, 10 percent Syrah and
10 percent Counoise, with small amounts of the remaining nine varieties permitted in the
Châteauneuf-du-Pape appellation. Grapes are destemmed, flash-heated, then macerated in vats for two
weeks. Fermentation takes place in a mix of cement and steel tanks.

Tasting Note: Dark, dense and very closed now, this has a tremendous core of crushed plum, linzer
torte and blackberry confiture waiting in reserve. Ample singed cedar and mesquite, warm paving
stone and black tea notes lurk in the background and glide through the finish. Features serious grip,
but wonderful integration. Should cruise in the cellar. Best from 2016 through 2035. –James
Molesworth

Special Designation: Collectibles Region: Southern Rhône, France Issue Date: Oct. 31, 2013
96 points Wine Enthusiast

“The 2010 Beaucastel is a tour de force, brilliantly combining espresso and black olive notes with bright
raspberry fruit, while dark earthy notes provide a solid base. The feel on the palate is ample, with tannins that are
a bit dusty but not tough or chewy. The long, mouthwatering finish bodes well for the future. Drink now–2030.”
(2/2015)

96 points Wine Spectator

“#8 on Top 100 Wines of 2013” Dark, dense and very closed now, this has a tremendous core of crushed
plum, linzer torte and blackberry confiture waiting in reserve. Ample singed cedar and mesquite, warm paving
stone and black tea notes lurk in the background and glide through the finish. Features serious grip, but wonderful
integration. Should cruise in the cellar. Best from 2016 through 2035.” (8/2013)
The Wine Cellar Insider: 96 points -

Polished, plush and plummy, the wine is fresh, sweet, concentrated and rich, with spicy, character, the backbone to age and a fresh, dark cherry, black raspberry and spicy charm. This will age quite well, yet, because the fruit and tannins are so ripe, it can be enjoyed young.

Tasted Aug 6, 2014

95 points Robert Parker's Wine Advocate

“Interestingly enough, even though many of the 2010 Perrin et Fils selections from the southern Rhone were scheduled to be bottled right after my visit, the 2010 Beaucastel had already been put in bottle. This is a gorgeous wine, a classic blend of 30% Grenache, 30% Mourvedre, 10% Syrah, 10% Counoise and the balance the other permitted varietals in the appellation. Deep purple, with loads of bouquet garni, beef blood, blackberry, kirsch, smoke and truffle, this wine is full-bodied, rich and showing even better than it did last year. I still think it needs 3-5 years of cellaring, and it should last for 25-30 years, as most of the top vintages of Beaucastel do. (RP)”

(10/2012)

94 points Stephen Tanzer's International Wine Cellar

“Bright ruby. Sexy, spice- and mineral-accented aromas of red and dark fruit preserves and garrigue. Juicy and expansive on the palate, offering vibrant black raspberry and bitter cherry flavors, a hint of smokiness and intense minerality. Tannins come on late and are quickly sucked up by this wine's intense fruit. Rich and lively, with excellent finishing clarity and length.”

(2/2013)

Very dense and meaty on the nose. Appetising and no shortage of flesh but no heavy sweetness or alcohol. Really quite racy! Complex. Real lift and line through it.

Jancis Robinson, Note : 18/20, 2011-12-20

2010 is a classic vintage with a nice deep black colour and a powerful and subtle nose, with notes of blackberry. Powerful and balanced on the palate, it reveals aromas of ripe fruit, with good length.

Famille Perrin , 2016-09-21
Den komplette vin

Det finnes knapt bedre Châteauneuf enn den Château de Beaucastel lager.


Familiebusiness

Matthieu Perrin driver i dag selskapet sammen med sin far François, onkelen Jean Pierre og sine brødre og fettere Marc, Pierre og Thomas.

– Vi har alle forskjellige roller, og er vi uenige, så spør vi bare bestemor Marguerite, som bor på Beaucastel. Hun ordner alltid opp i uoverensstemmelser, forteller Matthieu Perrin.


Châteauneuf-du-Papes karakteristiske jordsmonn av runde steiner lokalt kalt galets kommer opprinnelig fra Alpene, og har tatt vannveien ned til det som i dag er vinmarker.

Ch. Beaucastels majestetiske port er merker inngangen til kanskje den ypperste eiendommen i Châteauneuf-du-Pape.

**18 ulike druer**


Vinstokkene som gir druene til Château de Beaucastel er i gjennomsnitt 50 år gamle, og avkastningen er bare 30 hektoliter per hektar på grunn av tøff beskjæring av vinrankene.

Perrin-familien er så å si den eneste produsenten som benytter seg av alle de 18 forskjellige druetyper som man har lov til i Châteauneuf-du-Pape. Vinene fra hver av druetyper lages separat for siden å bli blandet sammen før lagring på fat. Det som skiller Beaucastel fra de andre vinene i Châteauneuf-du-Pape, er at den inneholder minimum 30 prosent av druen mourvèdre. Den gir vinen fylde, syre og lagringsevne.

Vanligvis er det grenache som er den dominerende druen i Châteauneuf-du-Pape, men i Beaucastels rødvin spiller den annenfiolin. Grenache gir vinen fylde, høy alkohol og mykhet. Vinhuset bruker også ti prosent syrah, som skal gi farge, aroma, lagringskraft og krydrede elementer.

Eiendommen er i dag på over 130 hektar, hvorav 100 hektar er plantet med vinstokker. 60 hektar tilhører appellasjonen Châteauneuf-du-Pape, mens 40 hektar er Côtes-du-Rhône Codoulet de Beaucastel, en vin som innehar noen av de samme kvalitetene som storebroren, men er lettere, mer åpen og tilgjengelig.
2001 Henri Bonneau - Chateauneuf-du-Pape “Réserve des Célestins”

Chateauneuf-du-Pape kr. 3.800,-

Robert Parker’s The Wine Advocate 98 p,
Stephen Tanzer’s International Wine Cellar 97 p,
International Wine Cellar (Josh Raynolds) 97 p,
The World of Fine Wine 19 av 20 p,
The Wine Cellar Insider (Jeff Leve) 95 p,
Cellar Tracker 95 p (basert på 61 brukere),
Wine Spectator 94 p,
Dagens Næringsliv/Smak/Vinguiden 93 p, Apéritif 98 p,
Drik fra Nå til 2025

98 points Robert Parker's Wine Advocate

“ Revisiting Bonneau’s recently released 2001 Chateauneuf du Pape Reserve des Celestins is a real treat as this cuvee flirts with perfection. Already revealing some pink and amber at the edge, the color is surprisingly evolved for a wine from this vintage. However, that’s deceptive as the aromatics offer incredible aromas of dried flowers, beef blood, spice, figs, sweet black currants and kirsch, smoked game, lavender, and sweaty but attractive saddle leather-like notes. Full-bodied and massively endowed, with abundant silky tannins, it possesses the balance to age for 30+ years. Henri Bonneau recently celebrated his 50th vintage of Chateauneuf du Pape, and no one can argue that he is the appellation’s greatest guardian of traditional winemaking. How does one describe an Henri Bonneau Chateauneuf du Pape? Perhaps the best description is that it represents a liquified charcoal-grilled steak heavily crusted on the outside, blood red on the inside, sprinkled with Provencal herbs, and doused in black pepper. Bonneau does not decide on what will go into his first wine, the Reserve des Celestins, or the second wine, Cuvee Marie Beurrier, until a year before the wines are bottled ” (10/2008)

97 points Stephen Tanzer’s International Wine Cellar

“ Deep red. Incredibly complex, wild bouquet of red fruit liqueur, botanical herbs, fresh and dried lavender, anise, smoked game and minerals. Round, sweet and impossibly deep, offering a smorgasbord of ripe red and dark berry flavors complicated by candied licorice, floral pastilles and succulent herbs. Becomes more vibrant on the finish, leaving a broad swath of sappy red fruits in its trail. ” (1/2008)

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Score: 97

Josh Raynolds, International Wine Cellar, January 2008
95 points The Wine Cellar Insider (Jeff Leve)

“Based on the color, you’d swear this was at least 10 or maybe 20 years older than its true age, due to its light hue. On the palate, the wine was fresh, sweet, silky, polished and long. The texture was exotic and you could easily say the same thing about the ripe kirsch on the palate. The nose was complex, the fruit was there, but it was far more advanced than the other high-end 2001 Chateauneuf du Papes opened in the same flight.”

(6/2015)

94 points Wine Spectator

“Idiosyncratic, with mature notes of dried clove, orange peel, coffee, cedar, date and bittersweet cocoa, followed by an iron-driven finish where buried acidity keeps this lengthy. Has plenty of grip in reserve, along with character to burn. Best from 2010 through 2025.”

(2/2009)
The Worlds of Fine Wine

Henri Bonneau Châteauneuf 1989–2004

A rare tasting of wines from this legendary Châteauneuf stalwart left Michael Steinberger aghast at one cuvée but in awe of those that made his reputation. With the death in 1997 of Jacques Reynaud, owner of Château Rayas, it fell to Henri Bonneau to serve as the standard bearer of traditional Châteauneuf-du-Pape. By that time, Bonneau had been making rich, rustic Châteauneufs for some 50 years, so it was an easy role for him to fulfill. The only problem is that Bonneau doesn’t make nearly enough wine to satisfy the demand; in fact, his wines have always been as difficult to find as they are coveted.

So an invitation to attend a tasting of his wines was an opportunity not to be missed. The tasting was held in New York as part of Acker Merrall & Condit’s Wine Workshop series, which is run by the very able and personable David Hamburger, and it featured a clutch of wines dating back to the mid-1980s.

Bonneau, who is in his 70s, has some 15 acres (6ha) of vineyard in the Châteauneuf-du-Pape appellation, most of it given over to Grenache. His wines are typically 80-90 percent Grenache, with the balance being Mourvèdre, Syrah, Counoise, and Vaccarèse. He harvests quite late relative to other producers, does not destem except in weak vintages, and ages his wines in a mix of foudres and barrels—old wood, not new—for unusually long durations (five or six years, in some cases).

Bonneau produces several cuvées. He makes a basic Châteauneuf, another wine called Cuvée Marie Beurrier, and a third wine—the crown jewel-known as the Réserve des Célestins. There’s also a seldom-produced wine that Bonneau calls the Cuvée Spéciale; more about it in a moment.

Bonneau’s cellar is almost as famous as his wines. I visited it once, some years ago; I was in the area, and called to see if it might be possible to swing by. To my surprise, he agreed (Bonneau was known to be somewhat elusive), and I soon found myself in his dilapidated, mold-infested cellar. It was clear that hygiene wasn’t a high priority for Monsieur Bonneau, and that visiting the Bonneau cellar had not been a high priority for the local health inspector, either. Bonneau spent most of the hour talking about the Algerian war, a conflict that had clearly not ended for him. Amid the war stories, we tasted a few of his wines, but I can’t say they made much of an impression. But given the reputation his wines enjoy, I was eager to give them another try and so pounced on the invitation to the New York tasting.

We sampled 15 Bonneau wines, but I’ve included notes for only nine of them. Two of the wines were corked, and two others had off-putting aromas indicating that something had gone badly awry in the bottle; I don’t know if this is a recurring problem, but it is something to keep in mind. I also omitted tasting notes for the two Cuvée Spéciale bottles we tasted, the 1998 and the 1990. The Cuvée Spéciale is made of ultra-ripe Grenache, and Bonneau produces it only occasionally. Both the ’98 and the ’90 were, to my taste, hideous confections—huge alcohol, raisiny fruit, lots of residual sugar, bombastic tannins, and just over-the-top in every conceivable way. Bonneau unplugged, you might say. I’d bet that these wines would make even the most stalwart Parkerite cry uncle. At any rate, the Cuvée Spéciale is exceedingly rare, which in my opinion is a good thing. But both the Célestins and the Marie Beurrier can be sensational wines, and the high notes of the tasting were very high indeed.

Châteauneuf-du-Pape Réserve des Célestins

2001 Deliciously perfumed, with notes of raspberry, truffle, meat, and black pepper. A big wine, of course, with lots of ripe, succulent dark fruit and a big dash of black pepper, but it shows excellent balance. A nice savory kick on the long finish, along with a licorice note. Sensational Châteauneuf. A (19 of 20 points)
Henri Bonneau remains a legend to most Chateauneuf du Pape fans. He was the last of the old timers. The first vintage produced by Henri Bonneau was the 1956. Henri Bonneau was still making wine in the Southern Rhone Valley until he was in his 70’s. His cellars, where he practiced his craft were the most difficult appointment to get in Chateauneuf. They are also the most interesting cellars and caves in the region. Henri Bonneau is old, the estate is even older. Vines were first planted in their vineyards as far back as 1667!

Entering the wine cellar of Henri Bonneau is like walking into another world. To enter the home of Mr. Bonneau, which is a modest, multi tiered house, located in the middle of the Chateauneuf du Pape village, across the street from a Church. You pass though the only thing that is close to modern in his house, the Art Nouveau styled door. Keep in mind, Art Nouveau is from the 1920’s! When you walk to the cellars around the back, you pass through a rusty, iron gate and make your way down some dangerous looking, broken steps.

The floors are so dirty, your shoes stick to the ground as you walk. There was mold and mildew in the cellars current medical science has not yet found names for yet. The youngest barrel in the cellar is at least a decade old. Many of the barrels look as if they are as old as Henri Bonneau is, or even older! Keep in mind, Henri Bonneau was born 1938! Rustic does not begin to describe the caves, walls or barrels. Barrels are scattered in a myriad of different small rooms, closet like spaces and tiny caves. The best description I can offer about the caves is they are like a spider web of ancient, decrepit, catacombs. The lighting is accomplished with a few dangling light bulbs on wires, carelessly strung across the low rocky, ceiling.

This is the world of Henri Bonneau where some of the best, most sought after Chateauneuf du Pape wines are made. Henri Bonneau comes from a long line of winemakers. He is the 12th generation to produce Chateauneuf du Pape.

Henri Bonneau was one of the first producers in the appellation to bottle their own wine. That practice started in 1927. Henri Bonneau learned the art of winemaking, the old fashioned way. The skills were passed down from his grandfather to his father, to Henri Bonneau who also passed them to the next generation headed by his son Marcel Bonneau. In fact, Henri Bonneau was the 12th generation of winemakers in his family line. Sadly, in March, 2016, Henri Bonneau passed away at 78 years of age.

It’s possible that Bonneau has barrels in their cellars that are older than their vines and Henri Bonneau. While most producers in Chateauneuf du Pape feel their best wines come from their oldest, low yielding vines, that is not the case with at Bonneau.
Bonneau owns 6.5 hectares of vines spread among 13 different parcel in the Chateauneuf du Pape appellation. Most of his vines, approximately 90% are devoted to Grenache. The remainder of their vineyards are planted to a mix of Mourvédre, Syrah, Vaccarese and Counoise. The vines are not as old as you might think. While the average age of their vines is between 30 and 40 years, many of their older vines were only planted in 1964. Interestingly, while the majority of vineyards in Chateauneuf du Pape are prized for their old vines, meaning vines that are more than 100 years of age, that is not what takes place at Bonneau, as most vines are replaced by the age of 50. The best terroir of Bonneau are their vines located in the rocky soil found in the La Crau lieu-dit. Bonneau also owns vines in Courthezon.

Many Chateauneuf du Pape observers feel Henri Bonneau has the best terroir in the appellation. Much of it sits in the famous La Crau sector. As I mentioned earlier, Henri Bonneau does not have the oldest vines in the appellation by choice. Henri Bonneau feels that after 50 years, a vine is not the same. For that reason, Henri Bonneau does not desire to have the oldest vines in the appellation. On the other hand, Henri Bonneau is often one of the last producers to harvest his grapes each vintage. The berries are only destemmed in moderate or poor vintages, as they probably did not achieve the desired level of phenolic ripeness.

To produce the wine of Henri Bonneau, the whole berry cluster fruit goes through alcoholic fermentation in traditional concrete vats. At some point in time, the press wine is blended with the must and ages in a combination of 20 hectoliter foudres, demi muids, and small, crust, moldy looking, oak barrels for 2, 3, 4, 5, 6 years or more! Henri Bonneau is fond of saying the wine is ready when it’s ready.

The decision of what juice goes into which wine is not made right away either. It could take years until he decides if a wine is fit to be sold as Celestins, Marie Beurrier or his Henri Bonneau Chateauneuf du Pape. Because of these potential changes, one never knows when, or if any specific wine will be produced or not, or how many bottles can or will be made in any year.

It’s important to note that everything changes from vintage to vintage at Henri Bonneau. That is all part of the reason the wines are so good. For some unknown reason, the younger vintages of Henri Bonneau have fallen slightly from its previous mythical status with Chateauneuf du Pape collectors. This is good news because it’s helped keep the prices down to some extent. While the wines are pricey, especially for older vintages which can close to $1,5000 in some cases, due to their unique character and incredible ability to age and evolve for decades, they are worth it.


Henri Bonneau Chateauneuf du Pape – From a blend of 90% Grenache and 10% Mourvedre as well as small portions of Syrah, Counoise, Vaccarese. The grapes are not destemmed, except in moderate or unripe vintages. Vinification takes place in traditional, concrete tanks. The wine is aged in a combination of old foudres and old as well as older French oak barrels for between 3 to 5 years. Every vintage is different and unique.

Henri Bonneau Marie Beurrier, made its debut with the 1988 vintage. The wine, Marie Beurrier takes its name from an aunt of Henri Bonneau. The blend is made from 90% Grenache and 10% Mourvedre, give or take as small portions of Syrah, Counoise, Vaccarese can also be included, or not. The grapes are not destemmed, except in moderate or unripe vintages. Vinification takes place in traditional, concrete tanks. The wine is aged in a combination of old foudres and old as well as older French oak barrels for between 3 to 5 years. Every vintage is different and unique.

Henri Bonneau Reserve des Celestins, the most famous and expensive wine of the domaine made its debut in 1927. The wine is a blend of about 90% Grenache, with varying percentages of Mourvedre, Syrah, Counoise, Vaccarese. The grapes are not destemmed, except in moderate or unripe vintages. Whole cluster vinification takes place in traditional, concrete tanks. The wine is aged in a combination of old foudres and old as well as older French oak barrels for between 3 to 5 years, or even longer in some vintages. Every vintage is different and unique.
Bonneau Celestins is a selection of the best barrels that is made in only the top vintages. That explains why Henri Bonneau Reserve des Celestins is not made every year.

Henri Bonneau Cuvee Speciale. The Speciale is not produced in most vintages. It is a very ripe, port like wine that is not for everyone. The decision as to what barrels end up in which wines is made shortly before bottling. The choice is made based on quality. So far, Henri Bonneau Cuvee Speciale has only been produced in 1990 and 1998.

Henri Bonneau also makes wine from 3.5 hectares of vines located in the Laval Saint Roman Gard, and a Vin de Table Les Rouliers Vin de Table. Along with Beaucastel Hommage Jacques Perrin, the wine of Henri Bonneau Celestins, has the potential to age and develop for the longest period of time of any wine from the entire Southern Rhone Valley.

Henri Bonneau, Dean of Châteauneuf-du-Pape, Dies at 77

60-year Rhône veteran's small-production cuvées were among the region's most coveted; mentored Domaine St.-Préfert's Isabel Ferrando

Photo by: Jon Wyand

Henri Bonneau was always at home in his 17th-century cellar, where he loved to share his experience and knowledge.

James Molesworth, Robert Taylor
Posted: March 22, 2016

Henri Bonneau, the iconoclastic vigneron whose wines defined the throwback style of Châteauneuf-du-Pape for a generation, died March 21 due to diabetes complications. He was 77.

Bonneau was a singular presence in the town of Châteauneuf-du-Pape. Working from his tiny domaine, he nearly single-handedly produced wines with a distinctive force and presence that most vignerons in the appellation considered the paradigm for old-school Grenache. While Bonneau himself would claim there was no recipe, a few things were certain: low yields, late harvesting and no destemming. The result was wines that were full-throttle in terms of richness and depth, offering vibrant, unbridled notes of garrigue, tobacco and roasted chestnut with often heady power and depth, yet all allied to a remarkably silky and integrated feel that only lengthened and became more refined with age.

He credited his winemaking knowledge to his father and grandfather, and always expressed humility toward their wines, saying he only hoped his wines could equal the quality of his predecessors'.

Part of the Bonneau mystique has been the wines' rarity, and their difficulty to obtain in the United States. The Bonneau & Fils domaine comprises just a small patchwork of vineyard holdings totaling about 15 acres, the largest of which sits on the stony La Crau lieu-dit, with another in Grand Pierre, neighboring a vineyard of Bonneau's old friend and competitor, the late Jacques Reynaud of Château Rayas.
Bonneau’s different bottlings were ultimately selected in the cellar, rather than the vineyard, and they became a harbinger of the small production cuvées that have since become de rigueur for many Châteauneuf-du-Pape producers. In most vintages, Henri Bonneau & Fils produces three cuvées, the Châteauneuf-du-Pape, the Châteauneuf-du-Pape Cuvée Marie Beurrier and the Châteauneuf-du-Pape Réserve des Célestins. In 1990 and 1998, Bonneau made a fourth wine, the Cuvée Spéciale; the 1998 earned 98 points.

Bonneau was adored not only for his wines, but his personality. A tasting in the cellars of Bonneau could stretch on for hours, and Bonneau would talk cuisine and politics, offering off-color jokes and clever puns, as much as he would espouse on winemaking.

When Isabel Ferrando arrived in Châteauneuf-du-Pape in late 2002 and founded Domaine St.-Préfert, Bonneau paid her a visit, inviting her into his family's 17th-century cellar to taste his wines. “Henri initiated me into the terroir of Châteauneuf-du-Pape,” Ferrando said in 2013. "He helped me create my different cuvées. In particular, Henri offered me his incredible tasting experience.” He also offered cuttings from his vineyards so that she could replant the dead vines at St.-Préfert.

“My first visit with Henri was in 2003,” Ferrando told Wine Spectator today. She considers Bonneau a mentor. “He believed in cuisine as much as food—true Provençal cuisine. He could spend as much time talking about his joue de boeuf recipe as anything else. And he was adamant that the best wine made the best sauce.”

Bonneau’s cellar was a ramshackle hodgepodge of tiny rooms with gaps amidst the floorboards and stacks of barrels that seemed to teeter. Vats were so cramped into the space, there was barely clearance to draw a sample from their top. Yet amidst all the chaos was a clear sense of order, as Bonneau knew every lot, every barrel, intimately. And while his cellar conditions would often leave winemakers scratching their heads, his wines nonetheless were unique, aided by the long aging they typically underwent before bottling.

“For Henri, it was simple. Respect the fruit. If the good fruit is in the vat, you just need to wait,” said Ferrando. “He would fill the vats then check for the fermentation to start. And then just one rémontage [pump-over], that was it. He could wait forever for it to finish, there was was no rush. He had some barrels that took six or eight years to finish—no one does that today. But for Henri the secret was to do it in the most simple way and with long aging. Because that was the way filtration and stabilization was natural.”

"To Henri, wine was simply one part of a much greater whole that needs to be experienced, discussed, sometimes mocked and ultimately appreciated," read a statement from Alain and John Junguenet, who have imported Bonneau’s wines into the U.S. since 1987. "His favorite topics of conversation were fishing, great chefs, cooking, politics and, most of all, his mates and experiences from his service during the Algerian War, the only harvest he missed in over 50 years.”

Bonneau vinified the 2015 vintage which, according to those who spoke with him, is one of the best vintages he has made. He is survived by his wife, Jacqueline, and son Marcel.
2011 Domaine du Pégau "Cuvée Laurence" Châteauneuf-du-Pape

SKU #1193970

95 points Wine Spectator

A solidly grippy, old-school version, with lots of brick dust, roasted chestnut and fresh tobacco leaf notes coating the core of steeped plum, raspberry and black cherry fruit. Offers a broad and woody feel through the finish, with singed cedar and juniper details pumping throughout, delivering ample flesh and fruit for balance. This has grip to burn and should cruise in the cellar. Best from 2018 through 2030.  

K&L Notes

Cuvée Laurence is made from the same blend as the Cuvée Réservee and aged in old French oak for 32-36 months (instead of the 20-24 months for the Cuvée Réservee). It serves as an excellent example of the traditional extended élevage that used to be standard for Châteauneuf-du-Pape. From Jeb Dunnuck: "This classic, benchmark estate for traditionally made wines is run by the talented, no-nonsense Laurence Feraud and her father Paul. While I struggle to think of a bad vintage here, 2010 certainly has to rank near the top of the heap and both the Cuvee Reservee and Cuvee da Capo are truly stunning, world-class efforts. 2011 is strong here as well, and should be consumed while you wait on the 2010s to come around." (Wine Advocate #209, 10/2013)

International Wine Report:

Cuvée Laurence is made from the same blend as the Cuvée Réservee, but this Cuvée spends an additional 12 months more in French oak. This Cuvée is always a remarkable wine, and the 2011 is certainly no exception. This stunning wine is composed of predominantly Grenache along with some Syrah, Mourvèdre and a small amount of other varietals permitted in Chateauneuf du Pape. As this slowly begins to open in the glass it releases complex aromas of dark fruits, cherries and plums woven together with spices, pepper, smoke and licorice which all come together beautifully in the glass. On the palate this possesses a full body with tremendous depth and wonderful concentration. It continues to impress with a gorgeous long, layered finish. The 2011 Cuvée Laurence is already extremely appealing for its ripe, complex character, however I expect this to age gracefully over the next decade and continue to take on some beautiful characters as it evolves.

(Best 2018-2034) - January, 2016 (JD)
“During the final blend of Cuvée Réservée, 50 hectolitres of wine were put aside for further maturation in barrels for 36 to 48 months. The result is Cuvée Laurence. The wine was bottled four years after its creation—without finings added. It is produced from 80% Grenache, 6% Syrah, 4% Mourvèdre and 10% other varieties grown in the Châteauneuf-du-Pape appellation. The grapes were manually harvested and rigorously sorted at the pail, the tractor and finally, at the trailer. The varieties were not stripped before being blended and put into concrete tanks for 10 days before crushing, macerating and then fermentation without the addition of yeast and with no temperature control. The annual production is between 6,000 and 8,000 bottles.”

Magica fra Rhône

Få vinprodusenter har laget flere hundrepoengs-viner enn Laurence Féraud.


Få vinprodusenter har fått flere hundrepoengere kastet etter seg enn Laurence Féraud. Men vinprodusent var det siste hun skulle bli.

– Jeg bodde i Paris og brukte mye penger og kom tilbake til Châteauneuf-du-Pape når jeg ikke hadde mer, forteller Féraud energisk.


I dag har Pegau 20 hektar med rødvin i Châteauneuf-du-Pape og ett hektar med hvitvinsdruer. I tillegg har vinhuset 50 hektar med vinmarker utenfor området til blant annet Côtes du Rhône og Côtes du Rhône-Villages.


Laurence Féraud kjøper ikke lenger druer etter at hun doblet antall hektar vinmark. Nå lager hun 230.000 flasker i året.

Féraud plukker alle druene for hånd og bruker alle de 16 tillatte druene i sin Châteauneuf-du-Pape – med hovedvekt på cinsault, grenache, syrah og mouvedre.

– Det er komplisert jobb med en årgang, 16 forskjellige druer på fire forskjellige terroir, sier Féraud lettere oppgitt, vel vitende om at hver gang hun lanserer sine toppviner, Cuvée Laurence og Da Capo, venter det rekordhøye poengsummer.


**Som Burgund**

Selv synes hun det er bra at ikke den amerikanske vinjournalisten Robert Parker lenger er i Châteauneuf-du-Pape, selv om han har bidratt til hennes egen berømmelse.

– Det han skrev, la for mange føringer for området. Nå klarer folk å gjøre seg opp sin egen mening når de smaker vinene.

Laurence Féraud lager noe så sjeldent som en elegant Châteauneuf-du-Pape og fruktige, rene Côtes-du-Rhône. I tillegg lager hun en hvitvin hun har et ambivalent forhold til.

HUN ER EN AV ROBERT PARKERS FAVORITTER

Fransk bordvin kan være så mangt. Plan Pègau fra Laurence Féraud i Châteauneuf-du-Pape overgår de fleste slottsviner. Men så er hun også en av Frankrikes store stjerner akkurat nå.

Familien Féraud har dyrket vindruer i Rhônedalens mest kjente by, Châteauneuf-du-Pape, siden sent i det 17.århundre. Den gangen hadde de en liten vinmark med oliven- og kirsebærtrær rundt. Olivenoljen gikk med til eget forbruk, mens kirsebærene ble solgt på det lokale torget, og ga penger til å finansiere driften av vinmarkene.

Druene derfra gikk til noen av de etablerte vinhusene i byen. Hele familien var med i arbeidet med å høste druene, som så ble kjørt med hest og vogn til mottakerne.

**HUN BLE «LE CHEF»**

I dag er det andre tider i Châteauneuf-du-Pape, og familien Féraud, nå representert ved Laurence, ektemannen Mark og barna Maxim og Justine, står selv bak noen av de beste vinene fra appellasjonen Châteauneuf-du-Pape.


KVALITET ER VIKTIG:


–Kvalitet er like viktig, enten det dreier seg om en AOC Châteauneuf-du-Pape eller en Vin de Tàble, slår Laurence Fèraud fast.

OGSÅ FLOTTE BILLIGVINER:

Den samme filosofien hadde hun med seg da hun sammen med André Brunel fra Domaine Les Cailloux lanserte en serie rimelige, klassiske terroirviner fra noen av de andre Rhône-appelasjonene, som Cairanne og Gigondas. Også i Pays d'Oc har de to samarbeidet om å lage flotte billigviner.

11 VINMARKER:


Domaine du Pegau Chateauneuf du Pape
South- Rhone Wine

Domaine du Pegau Chateauneuf du Pape, South- Rhone wine producer profile with wine tasting notes, wine ratings, a history of the property, information on wine making and terroir, along with wine tasting reviews and images.
Domaine du Pegau is an old name in Chateauneuf du Pape. The Feraud family is able to trace their roots all the way back to the middle of the 17th century in the Southern Rhone Valley. That is when the ancestors of the Feraud family first planted grape vines next to their olive trees and other assorted fruit trees in Chateauneuf du Pape. The great, grandparents of Laurence Feraud were responsible for entering the family in the wine business with their initial purchases of vines. After their death the vineyards were divided between her 4 children. Paul Feraud, the father of Laurence Feraud brought Domaine Pegau into the modern age when he began to bottle his own wine from the production of a small 5 hectare parcel of vines that he inherited in Chateauneuf du Pape. Prior to that date, the production was sold to negociants.

The next big step in the development of Pegau took place in 1987, when Laurence Feraud joined her father Paul at Domaine du Pegau. The vineyards were slowing increasing in size, in fact, by 1987, the family owned 7 hectares of vines. At the time, the wine was still be bottled under the name Domaine Feraud. They changed the name to Pegau, which is an old Provencal term for an ancient jug for wine discovered during the excavations of the 14th century, Avignon Pope’s Palace.

If you’ve wondered how to say Pegau, the daughter Laurence, who took over managing the property starting with the 2005 vintage, pronounces the name as Pay-Go. The father says it differently, Puh-Gow. That debate makes for a fun dinner conversation.

Domaine du Pegau owns 21 hectares of vines in Chateauneuf du Pape. 19.5 hectares are used for red wine grapes. 1.5 hectares of vines are reserved for growing white wine grapes. Due to the small size of the parcels used for the white wine grapes at Domaine Pegau, those grapes are farmed using 100% biodynamic farming techniques. The red wine grapes are not farmed biodynamically. The vineyards for Domaine du Pegau are located in different areas of Chateauneuf du Pape in a total 11 different parcels. The best vines of Domaine du Pegau are located on the plateau of La Crau. They have old vines. Their oldest vines were planted in 1902. They have a terroir of rocks, stones, clay and limestone soils. They also own 5 hectares of vines in the Cotes du Rhone appellation, 20 hectares of vines in the Cotes du Rhone Villages and 19 hectares of vines that are classified as Vin de France.
Domaine du Pegau Reserve is produced from 85% Grenache, 9% Syrah and 4% Mourvedre, Counoise and other varieties. Previous vintages had a bit more Syrah in the blend. To produce the wine of Domaine Pegau reserve, the grapes are not destemmed. Only natural yeasts are used. The grapes are whole cluster fermented in traditional, cement vats. The wine is aged on average for an average of 24 months in old foudres. At Pegau, they use a wide range different old wood foudres. The oldest is close to 90 years of age and was made from wood imported from Russia. The vessels come from a myriad of regions ranging from Eastern Europe to France, they range in size from 27 hectoliters to 60 hectoliters. On average, close to 6,500 cases are produced of Domaine du Pegau each vintage. Older vintage of Pegau Reserve were often bottled at various times, due to their ability to bottle large quantities of wine at a fast pace, as well as wines could be bottled to order. Vintages from 1990 and older could have three different bottling dates that were almost one year apart. That discrepancy has created bottle variations, and there is no way to know which bottling you have. Even the 2003 vintage was bottled over a 6 month period. Today, that is not case as bottling dates have become more standardized.


Domaine du Pegau produces 3 red Chateauneuf du Pape wines and one Chateauneuf du Pape Blanc.

Domaine du Pegau Cuvee Laurence is produced from the same blend as the reservee, 85% Grenache, 9% Syrah and 4% Mourvedre, Counoise and other varieties. Previously, Cuvee Laurence was made from a specific barrel selection. Today, that is not the case. The wine is now the same as the Reserve, except it has been aged in barrel for a longer period of time. For Domaine du Pegau Cuvee Laurence is the grapes are not destemmed. The grapes are whole cluster fermented in traditional, cement vats and aged in old, French oak barrels for an average of 40 months. According to Laurence Feraud, the wine is aged to approximate what might happen with Pegau Reserve after ten years of aging. My personal preference is still for the Domaine du Pegau Reservee. On average, close to 650 cases are produced each vintage of Domaine du Pegau Cuvee Laurence.
Domaine du Pegau Cuvee da Capo is one of the most expensive and in demand wines in the entire Rhone appellation! Pegau Cuvee da Capo is made from a blend of the estates oldest vine Grenache, which while it varies, as in some previous vintages it was close to about 90% of the blend, today, the Grenache is closer to 70% of the blend, along with Syrah, Mourvedre and the remainder comes from the various 13 other red grapes that are allowed to be planted in the Chateauneuf du Pape appellation. For the wine of Pegau Cuvee da Capo, the grapes from mostly from old vines that are more than 100 years of age. The grapes are not destemmed. The wine is vinified in cement vats. Pegau Cuvee da Capo receives additional aging in old, large wood vats as the wine ages for on average between 24 to 26 months. Pegau Cuvee da Capo is only made in the best vintages. So far, Pegau Cuvee da Capo wine has only been produced in 1998, 2000, 2003, 2007 and 2010. The wine is quite high in alcohol, often over 15%, but there is never any sensation of heat. The production of Pegau Cuvee da Capo is small, with an average of 500 cases produced each vintage.

Domaine du Pegau also produces a small amount of white, Chateauneuf du Pape wine from a blend of 60% Grenache Blanc, 20% Clairette, 10% Roussanne and 10% Bourboulenc. Aged in steel tanks, the production is close to 250 cases per year. In 2012, Domaine Pegau added 60 hectares of land, including 40 planted hectares of vines in the Cotes du Rhone and Cotes du Rhone Villages appellations, with the best terroir located close to Sorgues. The new wines will all be produced as coming from Chateau Pegau. Starting in 2012, they added a rose’ to their portfolio, Pink Pegau. They also introduced a new white Cotes du Rhone, Cuvee Lone with the 2012 vintage. The following year, in 2013, they changed the label for their Plan Pegau wine. The new label sports the image of a clock on the neck, with arrows pointing to different numbers, which represent the different years from which the wine was produced. As Plan Pegau is sold as a Vin de France, the wine cannot by law, list the vintage. So this is going to be a helpful and fun way to inform consumers about the wine.

Starting in 2014, Domaine Pegau added a new, Chateauneuf du Pape Blanc to their portfolio, Cuvee A Tempo. Pegau Cuvee A Tempo is made from a blend of equal parts, Grenache Blanc, Clairette and Roussanne. The wine comes from parcels that are farmed using 100% organic farming techniques. The wine is vinified in a combination of French oak barrels, stainless steel tanks and cement egg shaped vats. The production is quite small, with about 100 cases of wine being produced in total. For a fun fact, if you use your phone to read the barcode on the back label, you will hear the theme music written for the wine, that is A Tempo.

Under the name of Chateau Pegau, the estate produces red Cotes du Rhone and white Cotes du Rhone as well as the value priced, Plan Pegau, which is sold as a Vin de Table. Laurence Feraud also entered into an agreement with Andre Brunel of Domaine Les Cailloux to produce wine from the Cotes du Rhone appellation that is sold under the name of Feraud Brunel. Pegau also produces an additional value, negociant wine, Selection Laurence Feraud.
Over the years, Domaine du Pegau has also produced a few one off wines. A one off wine is a wine that is only made in a single vintage. Two unique wines were produced in honor of their children, 1995 Maxime and 1997 Justine. 1995 Domaine Pegau Cuvee Maxime and 1997 Domaine Pegau Cuvee Justine are made from a selection of the best lots, similar to what the estate does for the Cuvee da Capo. In fact, in some ways, this can be seen as a precursor to the famous Pegau Domaine da Capo. But the wines were vinified and aged using the same techniques the estate uses for the Domaine Pegau Reservee. The production is minuscule of both Maxime and Justine at close to 100 cases or less of each wine.

In 2003 and 2010, Domaine Pegau also produced a special cuvee in magnum only, Pegau Inspiration. Pegau Inspiration is produced from a selection of the best barrels from their estate vineyards. Pegau Inspiration also receives a longer aging period in wood. This is similar to what the Domaine uses for the Domaine Pegau Cuvee Laurence. The production of Pegau Inspiration is extremely limited as only 240 numbered magnums are produced.

www.pegau.com
2009  Clos Saouma - Rotem & Mounir Saouma (Lucien le Moine)
- Chateauneuf-du-Pape “Arioso”  
  Chateauneuf-du-Pape  kr. 1.300,-

PS: Rotem & Mounir Saouma also own Lucien Le Moine in Burgundy.

Aperitif 98 p, Robert Parker’s The Wine Advocate 95 p,
Cellar Tracker 94.7 p basert på 4 brukere,
Wine Spectator 94 p, Stephen Tanners/ International Wine Cellar 93 p,
Dagens Næringsliv/Smak/Vinguiden 93 p,
Drikk fra 2016 til 2029
Dagens Næringsliv/Smak/Vinguiden:

**Sjeldent elegant fra Châteauneuf du Pape**

Mounir & Rotem Saouma hos Lucien Le Moine lager usedvanlig elegante viner fra Châteauneuf-du-Pape med et hint av Burgund.

Merete Bø og Bendik Dannevig Kristiansen


6050 Châteauneuf-du-Pape Lucien le Moine Arioso 2009

**93 poeng**


**Apéritif 98 poeng:**

*En enorm vin som tåler sikkert 20. 2009-årgang. Smakt 29. august 2014*

**RATINGS**

**94 Wine Spectator**

Shows the heady ripeness of the vintage, with a lush core of fig, boysenberry confiture and steeped plum fruit flavors, presenting a good spine of iron and violet notes.


Vinen vil blive lavet efter den samme opskrift, som har først til succes i Bourgogne: Skrap selektering af druerne ved plukningen, 7–10 dages kold macerering, fadgæring, sen malolaktisk gæring, lang modning på lie (bundfald) i fade af 228 eller 500 l., ingen bundfældelse/omstikning, minimal tilsætning af svovl efter 20 måneders modning, ingen klaring, filtrering eller pumpning.
Magis, Châteauneuf-du-Pape Blanc

Da vinen er aftappet direkte fra fad uden klarering eller filtrering, kan den indeholde lidt bundfald og tryk, hvorfor det er vigtigt at dekantere/ite vinen inden servering.

Omnia, Châteauneuf-du-Pape Rouge


Arioso, Châteauneuf-du-Pape Rouge


Rotem and Mounir Saouma run a negociant firm in Beaune. The couple have lived in France since 1995. Mounir Saouma got his oenological education at the wine university in Montpellier in France. He went to Burgundy to be a winemaker at a negociant firm there and after discovering the way of winemaking here he found that he wanted to make wines in a different way and the couple established their own negociant company in 1999 with the name Lucien le Moine.
One thing is to buy wines and elevate them in a more or less personal manner. Quite another matter is to own the vineyards and have full control of the process from soil to wine.
Mounir Saouma has chosen the Chateauneuf du Pape appellation to try his capabilities to make wonders also from Grenache and other local grapes, quite different from Pinot Noir and Chardonnay. After purchase of vineyards in Chateauneuf du Pape and renting of some parcels Saouma's vineyards covers 4.5 ha of which 2 ha are situated at lieu-dit Pignan (close to Rayas) when the rest are small parcels at Les Grès, Cabrières, Pied de Baut and Grandes Serres. In 2012 Mounir Saouma bought a domain between Orange and Serignan-du-Comtat. The Domain's vineyards had not been looked after for decades and was in fact not existing anymore. On the other hand there was an underground cellar, which was found usable by Mounir. This cellar is now used for ageing of the wines. The vinification takes place in a new cellar built above the underground cellar. The vineyards have been totally renovated and replanted.

Mounir Saouma is very dedicated to make the very best out of the grape material he has at hand and not afraid to make some experiments. Initially he worked with pièces from Burgundy, but they are now replaced by demi-muids. He has experimented with clay amphoras to vinify Grenache, Syrah and Mourvedre and will probably go further by this path. He will probably in the years to come make a number of mini cuvées. In 2014 he plans to bottle a barrique with the 2009 vintage, which for five years has been left in barrels with sediment - without racking. It happens probably in magnum bottles that are not expected to be for sale. "I might drink them myself".

### Wines:

**Chateauneuf du Pape Omnia**
70% Grenache and the rest Syrah, Mourvedre and other varieties.
Aged for 2 years in pièces.

**Chateauneuf du Pape Arioso**
100% Grenache with a small share of Mourvedre from Pignan.
Aged for 3 years in pièces.

**Chateauneuf du Pape Blanc Magic**
70% Grenache Blanc, 10% Clairette, 10% Roussane and 10% Bourboulenc.
Fermented and then aged in demi-muids or pièces for around 20 months.

**Cotes du Rhone INOBIA**
70% Grenache og 30% Counoise, Mourvedre, Syrah og Cinsault

**Cotes du Rhone Blanc INOBIA**
70% Grenache Blanc og 30% Clairette, Bourboulenc, Marsanne og Roussanne
Kjøttfulle Rhône-vinnere

DN VINGUIDEN
Merete Bø Bendik Dannevig Kristiansen 21 APRIL 2016

Libanesiske Mounir Saouma imponerer med sine viner fra Châteauneuf-du-Pape.

Rotem og Saoma Mounir i en av sine vinkjellere. Foto: Lucien Le Moine

Saoma har allerede etablert seg som et solid navn i Burgund med sin mikro-negociant-operasjon i sentrum av Beaune under navnet Lucien Le Moine. En myriade av ulike viner, ofte representert med kun ett eller to fat.


De hvite og røde Châteauneuf-du-Pape vinene fra Mounir fremstår i dag kompakte og konsentrerte med en tydelig ren og sødmefull frukt, og et fatpreg som vil integreres ytterligere med modning. Dette er viner du trygt kan legge vekk i kjelleren en god stund.