

2007 Rhône Offer

Finally the message is getting through. Entirely justifiably the Rhône is now being talked about in the same sphere as the other celebrated regions of France. It has taken a string of exceptional vintages to do it, culminating in 2007, arguably the best for a generation. In the words of American Critic and Rhônophile, Robert Parker, "I don't think any vintage has achieved the heights of complexity, richness, and overall purity and balance that 2007 did."

2007 Vintage Report

So, what was it that made the vintage? Given the English sensibilities to weather it is often thought that heat is the key requirement to make a great vintage and few places in France come hotter than the Rhône Valley. Interestingly 2007 was not a hot year, but it did enjoy an extremely sunny summer and a long one to boot. The start to the year was a little shaky with damp weather giving *vignerons* a few sleepless nights as the threat of rot and mildew loomed large. As summer began in earnest in June a sanitizing three weeks of Mistral banished all threat of diseases and promised a healthy and high quality harvest. The clement weather lasted well into autumn meaning a long ripening season for the grapes. We have rarely seen *vignerons* so excited about the quality of fruit they were bringing into the winery.

The Wines

2007 is a huge success in both halves of the Rhône Valley although in the south the consistency and quality probably surpasses that of the north. In Côte-Rôtie and Condrieu, hail reduced the size of the crop and gave *vignerons* a further headache in the early part of the summer. However, the top producers who know and understand their vineyard were able to take this in their stride and in some cases turn this natural yield restriction to their advantage.

We offered the 2007 wines from Tardieu-Laurent back in November and they were incredibly well received. This offer features a number of other top names from the Rhône both North and South. These producers represent some of the finest wines the Rhône has to offer and would make a welcome addition to any cellar.

Fraser Jamieson Senior Account Manager, Private Customers June 2009

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

14-16 A very good to excellent wine.

16-18 An excellent to outstanding wine.

18-20 An outstanding to legendary wine.

• Wines are judged within their peer group.

• A definitive score of a young wine is almost always impossible. We usually offer a 'spread' (e.g. 14 - 16) which relates to the potential to

achieve a higher mark. A plus (+) adds further to that potential.

• A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

The Northern Rhône

André Perret

André Perret hides his personality behind his wines. He is an incredibly modest man, explaining timidly that it is the vineyards he is lucky to own that produce the wines and that he is merely the guardian. His 10 hectares of vines in and around Condrieu and Saint-Joseph have been in the family since the early 1980s. These are unquestionably some of the finest examples of Condrieu that one can find. And, do not overlook his Saint-Joseph which must surely be one of the best value wines in the entire Rhône Valley.

Syrah, Vin de Pays des Collines Rhodaniennes

Corney & Barrow Score 17

From vines that fall just outside the appellation of Côte-Rôtie, this is mid-weight in colour but with a lovely expressive nose of dark cherry and sweet damson fruit all sprinkled with a dash of white pepper. Benchmark Syrah with good grip and lovely freshness at the finish, this is incredible value for money.

Recommended drinking from 2009-2011

£60/case of 12 bottles, in bond UK

Saint-Joseph

Corney & Barrow Score 18-18 plus

No supercharged modern wine here but just a brilliant interpretation of northern Rhône syrah. Bright cherry crimson in colour with sweet cassis and red plum fruit and the typical Syrah note of pepper and spice. The palate is wonderfully soft but surprisingly concentrated for a wine of this price. The sweet fruit displays just a hint of herbal, leafy complexity and it is all beautifully balanced by supple tannins and delightful freshness. This is a brilliant, forward Saint-Joseph packed with charm and elegance. **Recommended drinking from 2009-2012**

£110/case of 12 bottles, in bond UK

Condrieu

Corney & Barrow Score 17-18

Tiny quantities of this Condrieu were made. Pale lemon gold in colour with an expressive nose of gentle apricot and peach fruit. What marks this out from the crowd is its elegance and finesse; definitely Viognier in style but with grace and elegance over richness and opulence. The palate has a lovely creamy texture balanced by fine acidity and a gentle, spiced finish.

Recommended drinking from 2010-2013

£190/case of 12 bottles, in bond UK

Condrieu, Coteaux de Chéry

Corney & Barrow Score 18-18 plus plus

This tiny, low-yielding vineyard transforms, in the hands of André Perret, into one of the most exquisite Condrieus available and a regular contender for wine of the vintage. The 2007 is no exception with its tightly wound core of mineral-soaked honey, acacia, peach and apricot fruit. There is incredible intensity to this wine but it is fresh and, even for Condrieu, almost ethereal. The finish seems to go on and on. **Recommended drinking from 2010-2014**

£275 /case of 12 bottles, in bond UK

DOMAINE DU TUNNEL

Stéphane Robert, the young proprietor of this Domaine based in the sleepy town of Saint-Péray is a man on the move. He is producing some of the most exciting and dynamic wines in Cornas. We tasted these wines very recently and immediately knew they had to be included in this offer. They offer an approachable and more fruit-driven style of Cornas with lovely richness of fruit and firm but well integrated tannins.

Saint-Joseph

Corney & Barrow Score 18

Deep, dark ruby in the glass but with an intriguing glint to it. The nose on this wine is mouth-watering, packed with juicy, creamy forest fruit and pepper. There is a floral, violet edge to the nose too that gives the rich fruit a lifted elegance. The palate is deliciously rich but with purity and excellent balance. A very contrasting style to the Perret Saint-Joseph above but equally impressive.

Recommended drinking from 2010-2015

£175/case of 12 in bond UK

Cornas

Corney & Barrow Score 17-17 plus

Deeper in colour than the Saint-Joseph. The nose is a little more closed but one senses a tightly-wound core of fruit. The palate is more open and accessible and the sweet damson and dark forest fruit core persuades you that this could be drunk now. However, there are some big tannins and crisp acidities that suggest this has a very promising future. The modern face of Cornas in nothing but a good way.

Recommended drinking from 2014-2018 £235/case of 12 bottles, in bond UK

DOMAINE MICHEL OGIER

This Domaine has been run by Michel's son Stéphane since the mid 1990s but the Domaine was only started by Michel in the early '80s, prior to that all the fruit was sold on to Guigal and Chapoutier. Stéphane has continued the work of his father on their tiny 2.5 hectare estate, vinifying each parcel separately to allow the *terroir* to truly express itself.

Syrah La Rosine, Vin de Pays des Collines Rhodaniennes

Corney & Barrow Score 17

Deep and dark in colour, this is incredibly alluring on the nose; a hedonistic blend of dark black cherry, blackcurrant, spice, pepper and game notes. The palate bursts with rich, ripe fruit and a wonderful savoury note. Textured and with plenty of stuffing this will need another eighteen months to be at its best. **Recommended drinking from 2011-2015**

£120/case of 12 bottles, in bond UK

Côte-Rôtie

Corney & Barrow Score 18-18 plus

Although Côte-Rôtie was not one of the strongest villages in 2007, Stéphane has produced one of the finest wines of the vintage and arguably a better wine than his 2006 or 2005. There is often a haunting floral elegance to the best Côte-Rôtie and this has it in spades. Add to that an impressive array of sweet, dark fruits, spice, licorice and earthy, mineral notes and you have the makings of a great wine. This is refined and elegant yet powerful and muscular. Stéphane is taking this Domaine from strength to strength.

Recommended drinking from 2015-2028

£350/case of 12 bottles, in bond UK

The Southern Rhône

DOMAINE FONT DE MICHELLE

This has been one of the must visit addresses in Châteauneuf-du-Pape (in fact they are based in Bédarrides right next door to Vieux Télégraphe) for a good number of years. It is a true family Domaine with the fourth generation just taking over the reins. With several parcels of vineyard dotted all over the region the wines have great richness and typicity and display all that is good about Châteauneuf. It is also worth mentioning that this Domaine is the source of our Côtes du Rhône which is one of the great staff favourites for everyday drinking.

Châteauneuf-du-Pape

Corney & Barrow Score 17

Bright garnet in colour with real vivacity. The nose is an absolute delight, bursting with wonderfully pure, cherry and wild berry fruit. There is a lovely underlying richness to the fruit but it remains fresh and zesty. The palate is ripe and full but with lovely freshness. This is an absolutely classic Font de Michelle as well as being very representative of this great vintage. Delicious and forward too.

Recommended drinking from 2010-2018 £195/case of 12 bottles, in bond UK £205/case of 6 magnums, in bond UK £110/case of 1 jeroboam, in bond UK

Châteauneuf-du-Pape, Cuvée Etienne Gonnet

Corney & Barrow Score 18-18 plus

Deeper colour here, more brooding and profound and that goes for the nose and palate too. The old vines and lower yields add layers of texture and complexity to this brilliant offering. Rich plum, cassis and damson compote notes combine with herby, *garrigue* notes, pepper and a twist of aniseed. The palate is intense and taut at the moment but has all the raw materials in abundance. I cannot recall tasting a finer example of this cuvée.

Recommended drinking from 2013-2022 plus £310/case of 12 bottles, in bond UK £320/case of 6 magnums, in bond UK £160/case of 1 jeroboam, in bond UK

BOIS DE BOURSAN

This is a family owned Domaine that is today run by Jean and Jean-Paul Versino. Established in the early '50s, the family have always made their own wine which they initially sold on to *négociants.* Gradually they began to bottle it themselves and sell to private clients. Today, the Domaine owns ten hectares of vines comprising 27 different parcels dotted all over Châteauneuf. They use all thirteen permitted grape varieties and their vines average over 50 years of age.

Châteauneuf-du-Pape

Corney & Barrow Score 18

This is one of the great value buys of the 2007 vintage. Pure, ripe, sweet cherry notes with a touch of *garrigue* and a burgundian elegance all wrapped around a lovely core of structure. This is not a big, bruising Châteauneuf but a refined, elegant offering that focuses on the purity and charm of its fruit. It will drink well young but should quite happily age for a decade or more.

Recommended drinking from 2010-2018 £175/case of 12 bottles, in bond UK £185/case of 6 magnums, in bond UK

DOMAINE GIRAUD

Châteauneuf-du-Pape is a very exciting place just now. A string of new, young, dynamic winemakers have emerged and are making some really exciting wines. This brother and sister team of Marie and François took over from their parents in 1998 and immediately stamped their authority. They split the work equally with François responsible for vineyards and Marie overseeing the winemaking. Today from their 19 hectares they are producing some of the best wines in the appellation.

Châteauneuf-du-Pape Cuvée Tradition

Corney & Barrow Score 17-18

Deep and dark in colour with an opaque core. This has a lovely rich, broad core of dark damson compote, kirsch and cherry fruit. The palate is rich and packed with texture. More flesh here than some and this is certainly a more full-blooded style. The tannins and acidity are beautifully balanced though and the overall quality incredibly high.

Recommended drinking from 2014-2023 £195 /case of 12 bottles, in bond UK

CLOS MONT-OLIVET

This family-run estate can trace its Châteauneuf lineage back to the mid 1500s. Today the estate is owned and managed by the Sabon family whose roots spread wide though Châteauneuf. They own a total of 40 hectares of vineyard of which 25 are in Châteauneuf-du-Pape and a further 15 in the outlying Côtes du Rhône. These are super-traditional wines made using no destemming and ageing in large oak *foudres*.

Châteauneuf-du-Pape

Corney & Barrow Score 17

A deep, warming ruby colour. This is impressive from the outset, packed with notes of herbs, smoke and spice around dark plum and sweet damson compote. The palate is broad and structured with a rich core of spicy fruit with great texture. There is a lovely fresh angle to this too with plenty of acidity to temper the mouth-filling fruit and all leading through to a fine, composed finish.

Drink from 2013-2025 £175/case of 12 bottles, in bond UK

Châteauneuf-du-Pape La Cuvée de Papet

Corney & Barrow Score 18-19

An old vine cuvee of 80% Grenache, the remainder equal parts Syrah and Mourvèdre. This is intensely conentrated with an almost opaque inky deep colour right to the rim. Both nose and palate offer layer upon layer of classsic Rhône character - sweet red berry and cherry fruit, leather and game notes, pepper, spice and thyme scented *garrigue*. Whilst the core of this wine is still tightly wound, the balance is such that it is almost approachable now. That said, some patience will reap greater rewards and the old vine concentration and intensity give this wine an amazing future.

Recommended drinking from 2016-2030

£395/case of 12 bottles, in bond UK

DOMAINE SANTA DUC

Gigondas was the first of the Côtes du Rhône villages to gain an appellation in its own right. Today it more than perhaps any other region is producing wines that challenge its neighbour Châteauneufdu-Pape for quality and pedigree. The Domaine Santa Duc is right at the forefront of this challenge. Established in 1874 it takes its name from the provencal "*canta duc*", the name for the indigenous Grand Duc owl.

Gigondas

Corney & Barrow Score 17 plus

Bright ruby garnet in colour this has an incredibly exuberant nose of ripe red berry fruit together with notes of licorice root, sun-baked earth and white pepper. Sweet and perfumed this oozes both Gigondas and 2007 typicity. This is sweet and succulent but with a firm core of ripe tannins and lithe acidity.

Recommended drinking from 2011-2016 £150/case of 12 bottles, in bond UK

Gigondas Prestige des Hautes Garrigues

Corney & Barrow Score 19

Only produced in the finest vintages and from the oldest vines at the Domaine this cuvée comprises 80% Grenache, 15% Mourvèdre, 3% Syrah and 2% Cinsaut. Dense in colour the concentration and intensity here is almost painful. This is a wine without compromise – dark and rich but with incredible purity and finesse too. Incredible wine.

Recommended drinking from 2015-2030 £240/case of 12 bottles, in bond UK £250/case of 6 magnums, in bond UK

DOMAINE DE CAYRON

Visiting Domaine du Cayron is like taking a step back in time. There is absolutely nothing automated or electronic in this cellar. This is winemaking as it used to be, with the wine fermented in cement vats before being transferred to large oak vats for maturation. The Faraud family have shunned the tendency to make a super cuvée or an old vine cuvée believing it would detract from their generic bottling. So, they only make one wine, Gigondas, *tout court*, but they do it extremely well.

Gigondas

Corney & Barrow Score 17-18

This could not be more of a contrast to the Gigondas from Santa Duc. Brightly coloured it possesses a sweet core of rich, plum, prune and game notes. Incredibly ripe but pure and fresh, it has a real *garrigue* and animal edge to it. The palate is sweetly fruited and overlayed with pepper, spice and meaty notes. The tannins are beautifully integrated with the fruit and there is a backbone of mineral acidity which leaves the palate fresh and the flavours long. Delicious.

Recommended drinking from 2012-2020 £145 /case of 12 bottles, in bond UK

To order please call 020 7265 2430 (London), 01638 600 000 (Newmarket) or 01875 321 921 (Edinburgh)