

Chateauneuf du Pape: Great Wines from France's Southern Rhone Valley

Robert Parker: "Like hunger, fear and lust, Châteauneuf du Pape, when it is great, has an almost addictive attraction to one's **basic instincts**.... I drink more Châteauneuf du Pape than any other type of wine." More recently, Eric Asimov wrote in the International Herald Tribune: "Few wines offer as visually clear a sense of place as a good Châteauneuf. When you stick your nose in a glass and breathe in, you can actually **feel transported to Provence**, to perpetually windy slopes and rocky terrain redolent of garlic, lavender and thyme. It evokes an image of viniferous **hedonism**".

A good Châteauneuf-du-Pape is first and foremost a wine-lover's wine. It does not lend itself to smoothness and polish. It is earthy and sometimes fierce, the proverbial "brooding" wine. A classic Châteauneuf can offer the fruit flavors that most wine drinkers love so well, ranging from cherry and blueberry to deep, rich raspberry. It can also have intense aromas of violets and other flowers, woven through with whiffs of earth and Provençal herbs, spices and a little of what is politely termed barnyard. This is all in one big package that is rarely neat.

Châteauneuf is a land of blends. Traditionally, the wines were field blends of many grapes grown side by side. While the appellation's rules permit the use of 13 grapes in the blend, most wines nowadays are dominated by grenache, mourvèdre and syrah (with some exceptions, like Château Beaucastel, a historic Châteauneuf producer, which still uses all 13 varietals). Châteauneuf-du-Papes are historically high in alcohol. In fact, the appellation requires the highest minimum level of alcohol, 12.5 percent, of any appellation in France. Yet they wear their strength well.

Nowhere else in France, except in Roussillon, are there such magnificent terroirs, an unbelievable percentage of very old vines, and an exquisite microclimate. Chateauneuf du Pape are among my favorite wines. Through 4 superb wines (one white and 3 reds) I'd like to share my passion for them with you.

As always a full course dinner prepared by our chef Dany Fec will complement the wines.

Date: Friday, January 13th 2012 & Friday, January 27th 2012.

From **7:30pm**. Cost of the session: **Y11.000**

Please book in advance by phone or through our website. Number of seats for each session is limited.

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