



The Rhône Valley

North & South

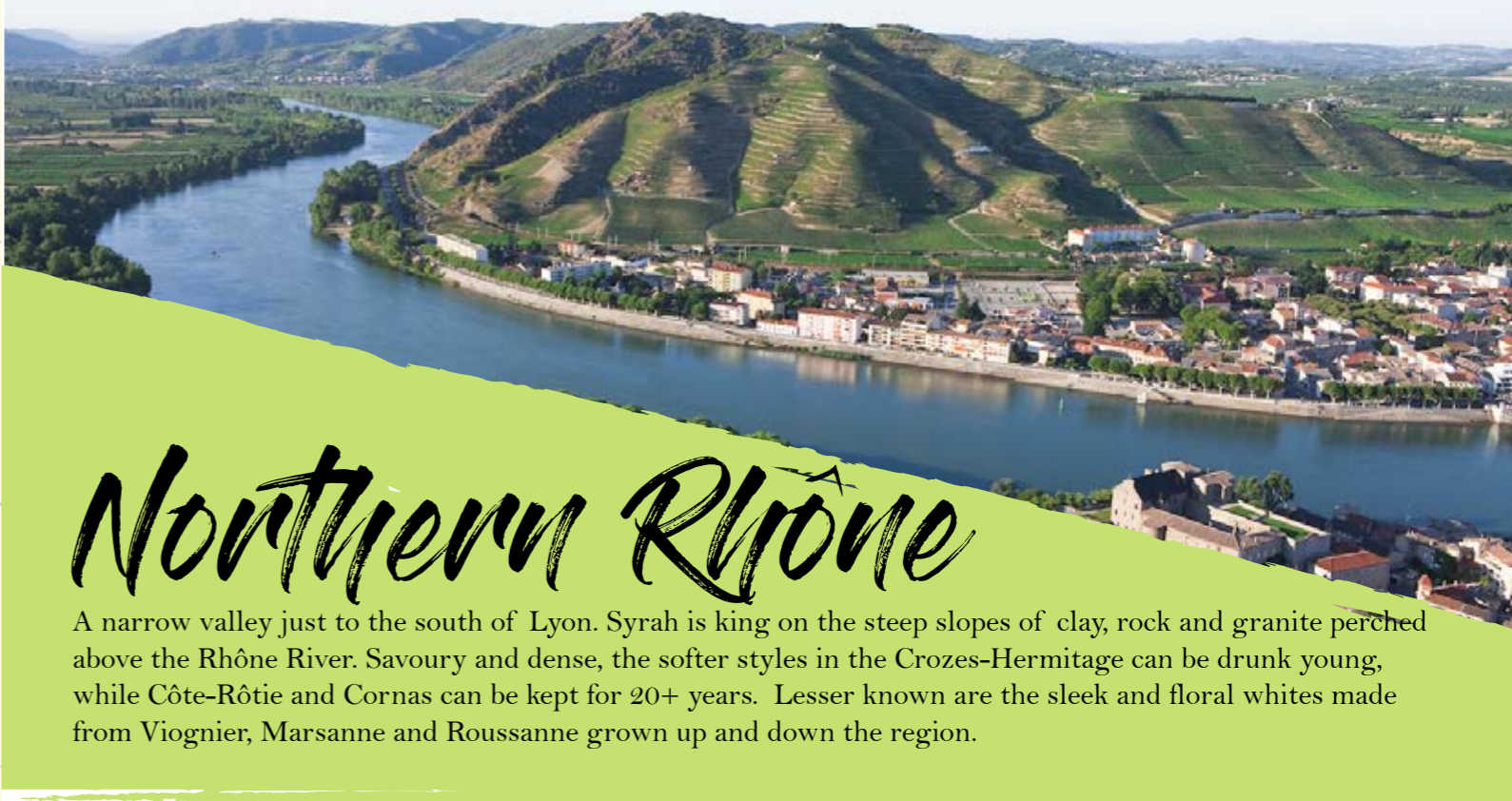


Les Grands Millésimes

Is it global warming or climate change? Either way, there can be no doubt that the Rhone Valley is experiencing an unprecedented run of great vintages – 2015, 2016, 2017, 2018 and if reports are to be believed the yet to be bottled 2019 are all stunning.

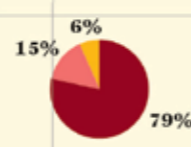
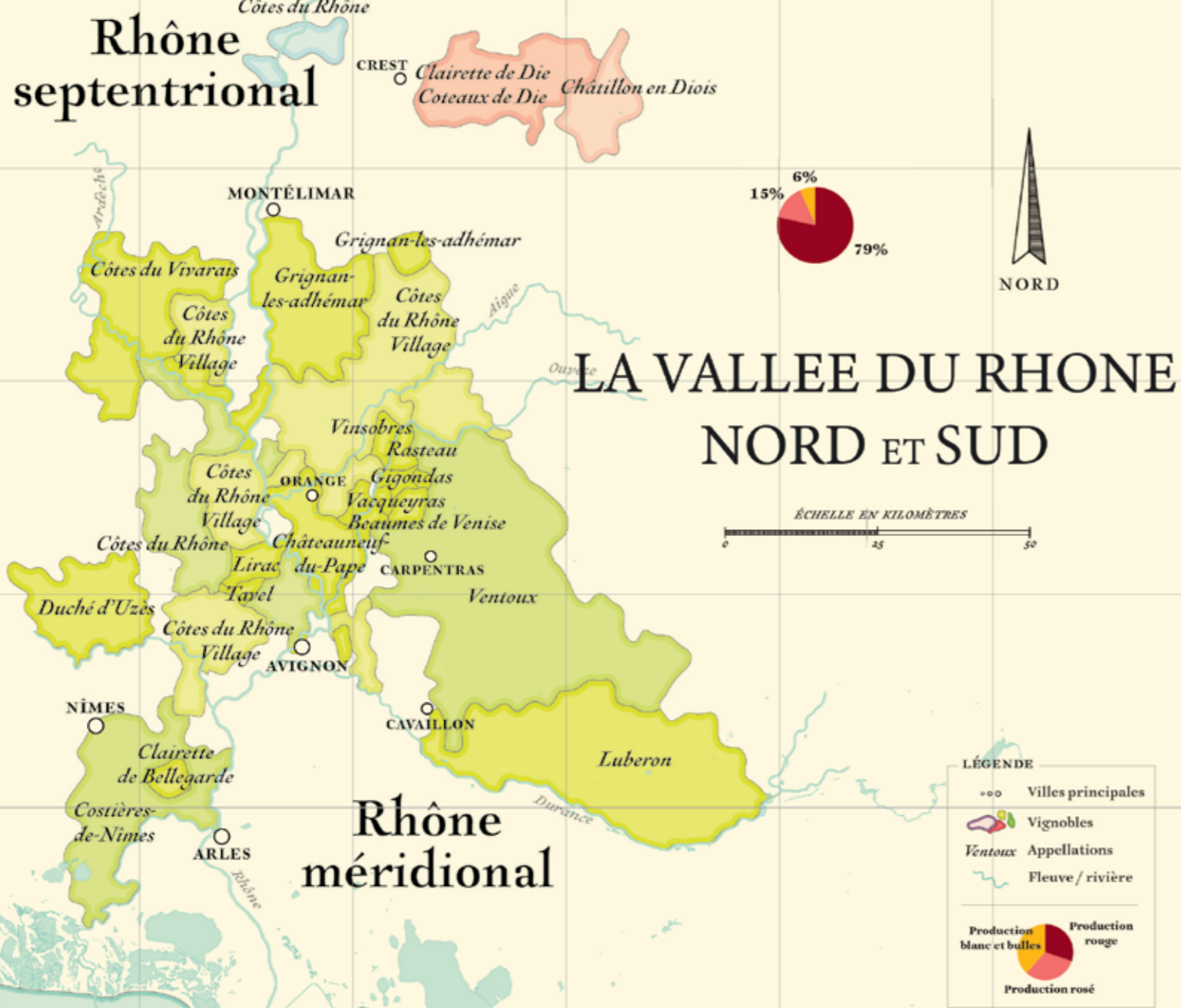
There are subtle differences between North and South, ie 2016 favours the South, and also differences between vintages ie 2015s have bigger tannins in the North, while 2016 and 2017s in the north have more freshness.

However the one thing in common everywhere is the consistently high quality. You can buy these wines with confidence.



Northern Rhône

A narrow valley just to the south of Lyon. Syrah is king on the steep slopes of clay, rock and granite perched above the Rhône River. Savoury and dense, the softer styles in the Crozes-Hermitage can be drunk young, while Côte-Rôtie and Cornas can be kept for 20+ years. Lesser known are the sleek and floral whites made from Viognier, Marsanne and Roussanne grown up and down the region.



Crozes-Hermitage

- 1443 hectares – White & red wines
- The largest Appellation of the Northern Rhône
- Grape varieties: Syrah for reds & Marsanne/Roussanne for whites
- The vineyards cover the hills & plateau encircling the lofty hill of Hermitage
- Top Crozes-Hermitage have plenty of rich & supple fruit and great drinkability

Belle Crozes-Hermitage "Pierrelles" 17	90 V 91 RP	\$46.00
Belle Crozes-Hermitage "Louis Belle" 17	91 V 92 RP	\$62.50
Belle Crozes-Hermitage "Roche Pierre" 17	93 V 93-96+ RP	\$115.00
Colombier Crozes-Hermitage 17	91 V 91 RP	\$46.00
Colombier Crozes-Hermitage "Cuvée Gaby" 17	93 V 92 RP	\$62.00
Equis Crozes-Hermitage "Equinoxe" 18	91 V	\$37.00
Equis Crozes-Hermitage "Domaine des Lises" 18		\$60.00
JL Chave Selection Crozes-Hermitage "Silène" 18	93 V	\$44.00
Michelas St Jemms Crozes-Hermitage 17	90 V	\$38.00
Robin Crozes-Hermitage "Terroir Chassis" 17	90 V	\$34.00
Robin Crozes-Hermitage "Papillon" 17		\$40.00
Robin Crozes-Hermitage "Albéric Bouvet" 16	91 V	\$49.00
Yann Chave Crozes-Hermitage 18	91 V	\$48.00
Yann Chave Crozes-Hermitage "Le Rouvre" 17	93 V 91+ RP	\$62.00



Belle
An organic producer in Croze-Hermitage, the distinct minerality comes from plots on white limestone soil called Kaolin



Yann Chave
Meticulously crafted, organic Syrah. You'd expect nothing less from an ex-military man

V = Vinous RP = Robert Parker Wine Advocate



Courbis

Brothers Laurent and Dominique Courbis have successfully combined family experience (Vigneron since 1587), and modern style to craft powerful, mineral Syrahs

Cornas

- 91 hectares – Red wine only
- Perfectly south-facing natural amphitheatre
- Steeply terraced vineyards carved into the bare granite slopes
- The new darling of the wine world with many young artisan producers
- 100% Syrah producing very dark fruit, tar-like, powerful and grainy textured wines

Courbis Cornas “Champelrose” 17	93-94 V 93 RP	\$80.00
Courbis Cornas “Eygats” 17	94-95 V 94 RP	\$115.00
Equis Cornas 16	93 V 93 RP	\$99.00



Equis

Maxime, son of the great Alain Graillet and Thomas Schmittel are artisanal winemakers who focus on pure varietal and terroir expressions

St Joseph

- 1082 hectares – White and red wines
- The most extensive Cru of the Northern Rhône lying on the right bank
- One out of every four bottles of Northern Rhone is St Joseph
- Syrah grape accounts for over 90% of the wine
- Medium-weight, red currants, tar, smoke and earthy characters

Courbis St Joseph “Les Royes” 17	92 V 91 RP	\$79.00
Courbis St Joseph 17	91 V 90 RP	\$55.00
Equis St Joseph 17	91 RP	\$65.00
Gerin St Joseph 17		\$52.00
JL Chave Selection St Joseph “Offerus” 16	92 V	\$52.00



Jamet

Since recently being discovered by the USA, Jamet has moved to cult status. Benchmark Cote Rotie

Côte-Rôtie

- 230 hectares – Red wine only
- Very steep slopes terraced by the Romans in 100BC
- Unique site with granite bedrock
- The bridge between the Rhône Valley and Burgundy wines
- The most refined, elegant wines of the Northern Rhone

Clusel Roch Côte Rôtie “Schistes” 17		\$110.00
Clusel Roch Côte Rôtie “Vialliere” 17		\$160.00
Gerin Côte Rôtie “Champin le Seigneur” 17	93 V	\$115.00
Gerin Côte Rôtie “La Landonne” 17	94 V 94-96 RP	\$430.00
Gerin Côte Rôtie “La Viallière” 17	95 V 91-94 RP	\$150.00
Gerin Côte Rôtie “Les Grandes Places” 17	95 V 92-95 RP	\$265.00
Jamet Côte Rôtie “Fructus Voluptas” 18	93 V	\$140.00
Villard Côte Rôtie “Le Gallet Blanc” 17	93-94 V 96 RP	\$125.00



Jean Michel Gerin

Top Domaine formed in 1983, and now energised with the addition of Jean-Michels sons, Michael and Alexis

Hermitage

- 136 hectares – White and red wines
- The single most perfect site in the world for the Syrah grape
- Hermitage was once part of the Massif Central across the river
- Granite hill with a patchwork of terroir thinly covered by wind-swept soil.
- Longest-lived Syrah and Marsanne/Roussanne in the world

Belle Hermitage 16	95 RP	\$180.00
Colombier Hermitage 17	94 V 94 RP	\$135.00
JL Chave Selection Hermitage “Farconnet” 16	94 V	\$105.00
Yann Chave Hermitage 17	93 V 93 RP	\$160.00

Condrieu

- 170 hectares – White wine only
- The best known appellation for white wine in the Northern Rhône
- 100% Viognier on granite and arzelle (mix of granite, mica, shale and clay)
- Steep slopes with no scope for expansion, which makes Condrieu scarce and pricey.

Clusel Roch Condrieu “Verchery” 18		\$120.00
Gerin Condrieu “La Loye” 18		\$98.00
Jamet Condrieu “Vernillon” 18	93-95 RP	\$145.00
Villard Condrieu “Deponcins” 18		\$125.00
Villard Condrieu “Terrasses du Palat” 18		\$102.00

Northern Rhône whites

Colombier Crozes Hermitage 16		\$45.00
Gerin Viognier “La Champine” 17		\$35.00
JL Chave Selection Crozes-Hermitage 2018		\$44.00
JL Chave Selection St Joseph 18		\$54.00
JL Chave Selection Hermitage 16		\$105.00
Michelas St Jemms Crozes-Hermitage 16		\$43.00
Robin Crozes-Hermitage “Marelle Blanc” 17		\$49.00
Villard “Contours Viognier” 18		\$49.50
Villard Marsanne “Contours Mairlant” 18		\$36.00

Other reds

Jamet Syrah 18		\$39.00
JL Chave Selection Côtes du Rhône “Mon Coeur” 18	91 V	\$32.00



Colombier

Vine age is the key for Florent Viale's Hermitage, making charming and structured styles also in Crozes-Hermitage



Clusel Roch

Passionate farmers and winemakers, the Clusel family like to work naturally and traditionally



François Villard

François Villard caught the wine bug when as a chef and made the leap into winegrowing, making wines of power and grace



JL Chave Sélection

A small négociant operation run by one of the greatest, Jean-Louis Chave. The same effort and detail as the domine wines at a fraction of the price

V = Vinous

RP = Robert Parker Wine Advocate



Southern Rhône

The wide expanse of rolling hills makes for a stunning back drop to the Southern Rhône. Dotted with Roman ruins and medieval castles amongst vines and fields of lavender, vigneron here have had centuries to perfect their wines. Grenache, Syrah and Mourvèdre thrive on the rocky clay and limestone soils with the long, hot summers injecting juicy, ripe fruit notes.



Bouissière
One of the leading organic & artisan producers from the foothills of the Dentelles de Montmirail

Cairanne, Lirac & Rasteau

- Cairanne is the most recent village to be elevated to Cru (for the reds) in 2016
- Cairanne wines are smooth and concentrated, juicy with some herbal tones
- Most of the vineyards of Rasteau are sideways on the south facing slopes
- Rasteau wines are distinctive, with more concentration and tannin than Cairanne
- Lirac is just to the south and on the other side of the river to Châteauneuf-du-Pape
- On sandy soils, Lirac are lightly perfumed, medium-weight



Charbonnière
Daughters Veronique and Caroline have propelled this domaine into the top echelon. Intensity, depth, finesse and elegance, hard to beat!

Côtes du Rhône & Côtes du Rhône Villages

- 41000 hectares – White, red and rosé wines
- Where Syrah dominates the landscape in the Northern Rhône, Grenache is the primary grape of Southern Rhône
- The climate here is Mediterranean, refreshed by the cleansing Mistral wind
- Grenache Blanc, Clairette, Bourboulenc, Marsanne, Roussanne, Viognier and Muscat are the major white grapes of the Southern Rhône
- The wines are generous, fruity, warm, forward with spiciness and round tannins.



Alary
A family affair since the late 17th century, the Alary family are based between Rasteau and Cairanne, making fruity but racy organic reds



Beaurenard
One of the big names in Châteauneuf-du-Pape, this organic and biodynamic producer is known for its supple and charming style

St Francois Xavier Côtes du Rhône 17		\$20.00
Lafond Côtes du Rhône 18	90 RP	\$22.50
Grandes Vignes Côtes du Rhône 18		\$22.00
Charbonniere Côtes du Rhône 18		\$28.50
Espiers Côtes du Rhône 18		\$28.50
Fond Croze Côtes du Rhône "Cuvée Confidence" 17	89 RP	\$22.00
Alary Côtes du Rhône "La Gerbaude" 17		\$25.00
Pegau Côtes du Rhône "Maclura" 16	90-92 RP	\$26.00
Grands Bois Côtes du Rhône "Trois Soeurs" 18		\$24.00
Granacha Côtes du Rhône Villages 17		\$29.50
Vatican Côtes du Rhône Villages 17		\$24.50
Montagnette Côtes du Rhône Villages 18		\$23.00
Domaine d'Andezon Côtes du Rhône Villages 18		\$29.50
Pegau Côtes du Rhône Villages "Setiers" 16		\$31.00
Pesquie Côtes du Ventoux "Terrasses" 16		\$25.50

Alary Cairanne 17	91 RP	\$32.00
Lafond Lirac "Ferme Romaine" 17		\$46.00
Pierre Usseglio Lirac 17		\$42.00
Lafond Lirac 18	91 RP	\$31.00
Beaurenard Rasteau 18		\$43.00

Vacqueyras

- 1438 hectares – Red, white and rosé wines
- The production: 95% red, 4% white and 1% rosé
- At the foot of the Dentelles de Montmirail, the Mistral wind cools and cleanses the vineyards
- Vacqueyras - Vaqueiras in Provençal, from the Latin Vallea Quadreia, the Valley of Stones
- The wines are powerful and full of character, and have a distinctive earthiness about them

Charbonniere Vacqueyras 16	90-92 RP 92 V	\$45.00
Quiot Vacqueyras 17		\$36.00
Bouissière Vacqueyras 17	92-93 V	\$49.00
Montvac Vacqueyras 17	90 V	\$39.00
Sang des Cailloux Vacqueyras "Doucinello" 17		\$50.00
Sang des Cailloux Vacqueyras "Lopy" 17		\$72.00
Clos des Cazaux Vacqueyras 17	92 V	\$39.50



Clos des Cazaux
With vineyards in Vacqueyras and Gigondas, the Vache family make powerful yet silky reds and energetic whites



Espiers
They have been completely organic now for nearly ten years, classic Gigondas, rich, full and round

V = Vinous

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Les Vignerons d'Estézargues
One of the rare co-operatives to practice natural winemaking, bottling single cuvees from individual growers best plots

Gigondas

- 1200 hectares - Red and rosé wines
- The idyllic village of Gigondas, which lies at an altitude of some 100 metres, affords a view of the vineyards, olive orchards and lavender fields in the valley below
- Stony red clay alluvium soil on the slopes and wide terraces
- For the production of the reds a maximum of 80% of Grenache and a minimum of 15% Syrah and Mourvèdre
- The wines are strong, juicy and high in alcohol. They have a meaty flavour and rich aromas of red and black stone fruits and spices

St Francois Xavier Gigondas 16		\$41.50
Espiers Gigondas 17		\$49.00
Clos des Cazaux Gigondas 17	92 V	\$44.00
Bouïsière Gigondas 17	91-94 RP 92-93 V	\$53.00
Bouïsière Gigondas "Font de Tonin" 17	94-95 V	\$80.00



Fond Croze
A low key, organic producer, Fond Croze produce a delicious, unpretentious Côtes du Rhône

Beaumes de Venise - Sweet

- 355 hectares – Sweet wines
- A fortified wine with a worldwide reputation, made exclusively from Muscat à Petits Grains
- The vineyards grow on ancient terraces, once the home of olive groves, and are tucked in between the Mont Ventoux and the Dentelles de Montmirail
- The highest vineyard planted is just under 600m in altitude
- Most French people would drink it as an aperitif or with the afternoon pâtisseries!

Pigeade Muscat Beaumes de Venise 17 375ml	91 RP	\$25.00
Baoumalric Muscat Beaumes de Venise 16 375ml		\$28.00



Lafond
One of the top producers in Lirac, this organic family have a delicious and approachable style



Montvrac
Cécile Dussere is the 4th generation of women at the helm, making organic wines which are supple and aromatic

Châteauneuf-du-Pape

- 3200 hectares – White and red wines
- 93 % red, 7 % white
- The vineyards spread out from the remains of its fortress castle
- The soils are quite unique and made up of large round quartz stones mixed with sandy red clay
- This is the driest region of the Côtes du Rhône; the prevailing wind is the famous Mistral
- The reds are rounded, powerful, unctuous with a generous and supple body and are long in the mouth.
- The white offers a feeling of balance and long-lasting aromatic freshness at the finish

Senechoux Châteauneuf-du-Pape 16	94 RP 93 V	\$83.00
Vatican Châteauneuf-du-Pape 16	92 V	\$60.00
Charbonniere Châteauneuf-du-Pape 16	91+ RP 92 V	\$67.00
Vieux Télégraphe Châteauneuf-du-Pape 16	96 RP 95 V	\$150.00
Vieux Lazaret Châteauneuf-du-Pape 16		\$56.00
Beaurenard Châteauneuf-du-Pape 16	93 RP	\$83.00
Lafond Châteauneuf-du-Pape 17	92 RP 93 V	\$75.00
Pegau Châteauneuf-du-Pape 17	94-96 RP 93-94 V	\$98.00
Sixtine Châteauneuf-du-Pape 17	92-93 V	\$75.00
Beaurenard Châteauneuf-du-Pape "Boisrenard" 17	96 RP	\$130.00
Vieux Lazaret Châteauneuf-du-Pape cuvée "Exceptionnelle" 15		\$89.00
Charbonnière Châteauneuf-du-Pape "Mourre des Perdrix" 16	94-96 RP	\$92.00

Southern Rhône Whites

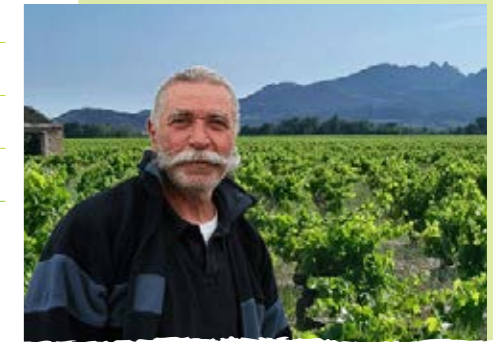
Nerthe Châteauneuf-du-Pape 17	90 RP 92 V	\$89.00
Cassagnes de la Nerthe Côtes du Rhône Villages 18		\$38.50
Lafond Lirac 18	91 RP	\$30.00
Trignon Marsanne 18		\$27.00
Trignon Roussanne 18		\$27.00
Clos des Cazaux Vacqueyras 18	90-91 V	\$38.00



Pegau
Laurence Feraud is a real character, also owner and winemaker at this great domaine. No compromise to modernity, classic old styled Châteauneuf



Desquie
At the foot of the Ventoux is this little gem, making generous and silky reds organically



Sang des Cailloux
Not just known for his impressive barbell moustache, Serge Férigoule makes terrific intense and expressive wines



Cuvée du Vatican
Rich, powerful but supple, Vatican is a Châteauneuf-du-Pape producer well worth trying

V = Vinous RP = Robert Parker Wine Advocate

Rhone Wine Packs

Intro Pack South vs North RRP \$241 \$210

Taste and compare the differences between North and South

- Lafond **Lirac Blanc**
- Villard **Contours Viognier**
- Montagnette **Côtes du Rhône-Villages**
- Gilles Robin **Crozes-Hermitage** "Terroir de Chassis"
- Bouïssière **Gigondas**
- JL Chave **St Joseph** "Offerus"

Southern Red Pack RRP \$241 \$210

Six great reds to drink now or over the next five years.

- Pesquie **Côtes du Ventoux** "les Terrasses"
- Andezon **Côtes du Rhône-Villages**
- Alary **Cairanne**
- Sang des Cailloux **Vacqueyras**
- Clos des Cazaux **Gigondas**
- Vatican **Châteauneuf-du-Pape**

Northern Red Pack RRP \$515 \$450

For Syrah aficionados, six reds that will make you sing.

- Gilles Robin **Crozes-Hermitage** "Albéric Bouvet"
- Courbis **Cornas** "Champelrose"
- Gerin **Côte Rôtie** "Champin les Seigneur"
- Colombier **Crozes-Hermitage**
- Equis **St Joseph**
- Yann **Chave-Hermitage**

Rhone Cellar Pack RRP \$732 \$640

One white and five reds all exemplary examples.

- Jamet **Condrieu** "Vernillon"
- Pegau **Châteauneuf-du-Pape**
- Beurenard **Châteauneuf-du-Pape** "Boisrenard"
- Equis **Cornas**
- Colombier **Hermitage**
- Villard **Côte Rôtie** "Gallet Blanc"

Exceptional Experience

Les Chorégies d'Orange

Each summer, Provence comes to life with French and international tourists who go for the great weather, stunning scenery and delicious food and wine. One of the highlights is Les Chorégies d'Orange, an opera festival held in the very well preserved Roman Theatre of Orange, a UNESCO World Heritage Site. France's oldest active festival, Les Chorégies began back in 1869. A unique experience, where concertgoers enjoy opera set on the original 61 metre wide stage backed by an impressive 37 metre high stage wall. Spend the day exploring the old towns and vineyards and take a trip back in time in the splendour of the ancient theatre.



Where we eat

Auberge Monnet

3 Place du Petit Puits,
26600 La Roche-de-Glun
auberge-monnet.com

La Table de Sorgues

12 avenue du 19 mars 1962
84700 Sorgues
latabledesorgues.fr

Le Mangevins

7 rue des Herbes,
26600 Tain Hermitage
Facebook: Le-Mangevins

Where we stay

Le Cottage de Clairefontaine

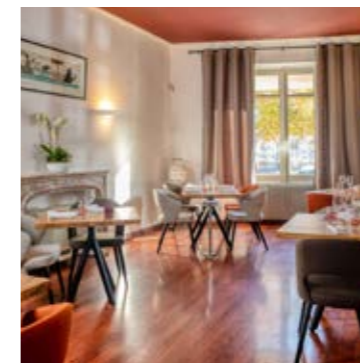
616 Chemin du Marais,
38121 Chonas-l'Amballan
domaine-de-clairefontaine.fr

Maria & Andreas

Le Belvedere
25 route de Bedarrides,
84230 Chateauneuf-du-Pape
www.c9dp.com

Maison Sadina

quartier la Diffre, 84110 Seguret
maison-sadina.fr



Recette de Pissaladière



Topping:

- 1kg of large white onions
- 1/2 bunch of thyme, washed and picked (leaves only)
- Extra virgin olive oil, for frying
- Salt
- Black pepper

Dough:

- 2 tablespoon of extra virgin olive oil
- 2g of dried yeast
- 120ml of warm water
- 250g of plain flour, plus extra for dusting
- 1 teaspoon salt

Additional toppings:

- 50g of salted anchovy fillets
- 50g of black olives, pitted, kept in brine

Method:

Pissaladière

1. To begin the pissaladière, start with the topping. Peel, cut in half and slice the onions roughly.
2. In a large pan, heat some olive oil on a low heat.
3. Add the onions and thyme and cook on a gentle heat to caramelize. You're looking for a nice golden colour – this can take up to 3 hours. Be very careful as the onions tend to stick to the pan when the moisture has evaporated
4. When the onions have caramelised, season with salt and pepper to taste - bearing in mind that you will be adding some salted olives and anchovies. Allow to cool before reserving in the fridge

Dough

1. While the onions are caramelising, it's time to start the dough
2. In a bowl, mix together the olive oil, dried yeast and warm water
3. Once mixed, add the flour and salt and work it by hand until it forms into a ball
4. Turn the dough out onto a floured work surface and start to knead vigorously, as you would do for a bread dough, until you obtain a very smooth round ball
5. Put the dough into a large floured bowl, cover with cling film and allow to rise for an hour at room temperature. Once risen, refrigerate for an hour

Assembly

1. When ready to assemble the pissaladière, preheat the oven to 200°C and put a baking tray inside to heat. Remove the excess salt from the anchovy fillets by rinsing them under cold water for a few seconds
2. Roll out the dough to 3 to 4mm thickness, dusting generously with flour. Spread the caramelised onions, and add the anchovy fillets and the pitted olives evenly on top
3. With care, place onto the hot baking tray and bake for about 5-8 minutes, until the dough crisps and browns
4. Drizzle with a little olive oil and some freshly ground pepper and serve!

