

2008 Vintage Rhône



2008 in the Rhône was, as with much of France, a vintage which threw plenty of challenges at the growers, from the spring and right through until after harvest. Indeed, Daniel Brunier of Vieux Télégraphe said that *'it was the year of the vigneron and patience'*. A cool, wet spring led to patchy flowering, particularly for the Grenache, as a result of which potential yields were smaller than normal. This damp, murky weather continued into July, with all the attendant risks of rot and disease necessitating a huge number of extra hours labouring in the vineyard. Thankfully, August provided some much needed heat and sun, coupled with the drying Mistral wind, allowing the vineyards to dry out and the vines to promote maturity. Despite the small crop anticipated, many high quality producers still carried out a green harvest because the uneven flowering meant grapes were at different stages of evolution – easy to spot at 'veraison' with some green and some red berries, but next to impossible to spot come harvest time when all would be red but not all would be ripe.

Harvest was carried out in fine weather and stretched out into October to take advantage of the Indian summer and rigorous selection was the watchword, both in the vineyard and the cellar. In the right hands, 2008 has produced some delicious wines with fine acidity and alcohol, and soft, less invasive tannins than the legendary 2007. These are wines which will provide some lovely drinking in the short to medium term, maturing significantly earlier than the 2007s.

Nicola Arcedeckne-Butler MW
March 2010

£ per case
in bond, London

Côtes du Rhône, Domaine la Soumade	2008	£53
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In 2008 Domaine la Soumade declassified all their vineyards into their Côtes du Rhône and Rasteau. Dense purple black, semi-opaque, with a tight, black fruit nose and some spice behind, very closed. Concentrated, extracted black fruits on the palate, tarry and smooth, big mouthful with an elegant, spiced finish. Punches way above its weight for a Côtes du Rhône. From 2013

Rasteau, Domaine la Soumade	2008	£67
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Dense, almost opaque, black red right to the rim. Big black fruits on the nose, crushed, creamed and with underlying spice. Spicy black fruits on the palate, tarry, intense with huge tannins behind, supple, ripe and intense going to a sustained finish. Again, punching well above its weight. From 2014

Cornas Granit 30, Vincent Paris	2008	£170
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Solid purple black, on the black spectrum, very solid colour. Tarry, smoky, dark fruit on the nose, red berry and some currant notes. On the palate intense, inky black fruits, with substantial tannins and tight acidity, fresh red fruits behind, lovely intensity, and mouthwatering. From 2012

Le Télégramme, Châteauneuf du Pape	2008	£145
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Dense red black to lighter on the rim. Rich black fruits on the nose, jammy, spiced and ripe with some lactic notes, leading to a spicy, intensely fruited palate, cool and pure, not massive but elegant, with classic Châteauneuf fruit behind ripe, unintrusive tannins. From 2012

Vieux Télégraphe, Châteauneuf du Pape	2008	6 bottles per case	£149
		3 magnums per case	£153

Red black in colour, not dense, with ripe black fruits on the nose, spiced, creamy and a distant hint of new oak. Redcurrant, brambly, 'sous bois' notes, sweet on the palate, initially very accessible, tarry behind, with fine ripe, unobtrusive tannins and lovely depth and length. Elegance rather than power in 2008. From 2013

Terms and Conditions for En Primeur Purchases

Wines purchased "en primeur" i.e. prior to being bottled and shipped, will be delivered up to 18 months after release, depending on the region. Our anticipated shipping date for 2008 Rhône is Autumn 2010, depending on the property.

Prices for wines sold en primeur are quoted "in bond London", exclusive of UK Duty and VAT but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles.

Cancellation of an order for en primeur wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 51 High Street, Wicken, Ely, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves Ltd account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Larger format bottling may be available for a supplement. If you would like your wine bottled in a format other than 75cl please request this at the time of order and we will enquire if this is possible with the château.

Orders for en primeur wines may be made by telephone, e-mail or post and confirmation of your order will be on the issue of our invoice.

E&OE



Order Form, Rhône 2008 Vintage

Wine	£ per case under bond	No. of cases required	£ Total
Côtes du Rhône, Domaine la Soumade 2008	£53		
Rasteau, Domaine la Soumade 2008	£67		
Cornas Granit 30, Vincent Paris 2008	£170		
Le Télégramme, Châteauneuf du Pape 2008	£145		
Vieux Télégraphe, Châteauneuf du Pape 2008 (6 bottles per case)	£149		
Vieux Télégraphe, Châteauneuf du Pape 2008 (3 magnums per case)	£153		
Total			

Payment Details

I enclose a cheque for the amount of £ _____ made payable to Private Cellar Ltd.

Please charge my credit card number: _____
(Visa, MasterCard, Switch, Maestro)

Start Date: _____ Expiry Date: _____ Security No: _____

Issue No: _____ Signature: _____

Delivery and Account Address Details

Name: _____

Address: _____

Post Code: _____

Daytime Telephone Number: _____

This offer closes on Friday 16th April 2010

These wines will be shipped during the Autumn of 2010. Please indicate what you would like us to do with your wines when they arrive:

Please store my wines under bond with Private Cellar Reserves Ltd

Please deliver my wines to my account address*

* Please note that Duty and VAT are payable when your wines are released for delivery to your home address.
Visit www.privatecellar.co.uk for our full terms and conditions.