



PRIVATE CELLAR

The Rhône - 2010 Vintage

Travelling around the different Rhône regions last December, we found that many of the growers were slightly bemused by the global interest in the precocious 2009s because they knew – and told anyone who would listen – that the 2010 lying in the barrels was a much more interesting vintage. Textbook in terms of its growing season, it combines power and freshness, ripe tannins and sensible alcohol levels, which cannot be taken as given in the Rhône, resulting in elegant, poised wines which will make fine old bones.

2010 started off with a cold, hard winter for the area, with snow a surprisingly regular visitor. This, combined with higher rainfall than average in the autumn of 2009, meant that water reserves were well supplied for the upcoming season. Flowering was around the normal time, early June, in mixed weather which, allied with an unseasonably strong Mistral caused coulure (unfertilised flowers), particularly for the Grenache vines in the South of the region, presaging a smaller than normal harvest.

July and August were hot, with no rain in July and just 10mm in August which was enough to freshen the vines and help the grapes in their ripening. Cool nights throughout the summer meant that the acidity remained good and sugar levels (and therefore potential alcohol levels) did not rise particularly fast. Heavy rain in September depressed spirits initially however it gave the final impetus to full ripening and, as each storm was followed by strong Mistrals, there was no risk of rot and harvesting took place towards the end of September and into early October under spectacular Indian summer conditions.

Where the 2009s were flamboyant and incredibly attractive even at a very early stage, the 2010s are more restrained and elegant, with a fabulous degree of freshness and minerality, expressing their individual vineyard sites more clearly than in other recent vintages. Both north and south made excellent wines, with St Joseph and Côte Rôtie at the far north making some exceptionally vibrant wines, and the white wines displaying lovely fresh, plump fruit.

Nicola Arcedeckne-Butler MW
December 2011

To order, please call us on 01353 721 999.
Many wines are in short supply and will be allocated and others
are offered on a first past the post basis.
Please see our Fine Wine List for older vintages from the Rhône and other regions.

Vins de Vienne

Something that would have been unthinkable a couple of decades ago when growers regarded each other as the enemy rather than friend, Vins de Vienne is a collaboration between three top, successful growers in the northern Rhône. The initial plan was to resurrect the original Roman vineyards on the west bank of the river, and in the interim to exploit existing vineyards in the classical appellations on the east bank by buying in fruit to make, essentially, négociant wines. With the emphasis on the purity and expression of the soil, the wines from Vins de Vienne are fabulous, modern examples of what those vineyards can do when handled well.

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| Condrieu la Chambée, Vins de Vienne | 2010 | £290 |
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Pale gold with tight white fruits on the nose, not overt but with distant floral notes. Warm, floral fruit on the palate, fresh and vibrant with just enough acidity to cut the ripe fruits going to a plump, peachy finish. Delicious already! From 2012

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| Crozes Hermitage les Palignons, Vins de Vienne | 2010 | £150 |
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Dense red black, opaque to the rim with a nose of peppery black fruit, closed but hinting at juicy wild fruits – sloe, damson. Warm black and red fruits on the palate, densely concentrated and almost inky, spiced with notes of dark chocolate, mineral, deliciously intense with a long finish. From 2015



Domaine Pierre Gaillard

One of the founders of Vins de Vienne, Pierre Gaillard has been building up his own domaine since 1981 when he bought the three hectare vineyard of Clos de Cuminaille in St Joseph, and he now has a total of 77 hectares across the Rhône and the South of France. Passionate about his vineyards and the purity of the fruit, he allows the Syrah grapes to macerate in cool temperatures before fermentation begins in order to bring out the fresh, floral aspect of the fruit which would otherwise be lost during the process. A second soaking post fermentation allows the gentle extraction of the tannins which will ensure the long life of his wines. His Côte Rôtie comes from fruit on both the Côtes Blonde and Brune, renowned as the top Côte Rôtie sites.

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| St Joseph Clos de Cuminaille, Domaine Pierre Gaillard | 2010 | £153 |
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Dense red black to the rim with stalky black fruits on the nose and notes of fresh black pepper, really attractive. Delicious peppery black fruits on the palate, rich, layered and fresh, more restrained but with ripe, substantial tannins behind and an exceedingly long finish. From 2015

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| Côte Rôtie, Domaine Pierre Gaillard | 2010 | 6 per case | £145 |
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Red black, vibrant to the rim but not opaque. Spiced, creamed black fruits on the nose, stalky and tarry, restrained compared to his St Joseph. Rich, intense black fruits on the palate, again creamy, plump and ripe with sweet, almost blackberry notes behind, with substantial, ripe tannins for backbone. Deliciously long on the finish. From 2016

Domaine le Clos de Cazaux

Deep in the southern Rhône appellation of Vacqueyras, Clos de Cazaux is well and truly in crusader country, hence the wine names – indeed, there are still the remains of an old Saracen tower in the vineyards. Jean-Michel Vache, who now runs the estate, is a great believer in both terroir and old vines, selling off the fruit from younger vines in order to keep the concentration from the older fruit, with the result that his Syrah is 50 years plus and his Gigondas Grenache between 50 and 60 years old. Unusually for the area, and indeed for this level of wine, if the vintage isn't up to his standards it will either be declassified or sold in bulk rather than risk damaging the good reputation that the estate has built up over the years.



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| Vacqueyras Cuvée des Templiers, le Clos de Cazaux | 2010 | £96 |
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Dense red black to the rim with a spicy nose of crunchy red and black fruit, brambly and musky and very alluring. On the palate again rich, brambly black and red fruits, musky black skins, delicious and deceptively approachable but with fine underlying tannins for the future. What a lovely wine! From 2013

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| Gigondas Cuvée de la Tour Sarrazine, le Clos de Cazaux | 2010 | £115 |
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Bright red black with a nose of peppery black fruit, stalky and brambly, more restrained than the Vacqueyras, leading to a rich, plump, tarry black fruit palate, fresh and subtle yet persistent too, with again a fine tannic structure. Delicious. From 2014

Domaine Font de Michelle

Domaine Font de Michelle as it is today was founded in the 1950s, however the Gonnet family have been involved with wine in the Châteauneuf region for decades. With the majority of their vineyards on the Crau plateau, the best Châteauneuf vineyard site, they also have plots in the Côtes du Rhône appellations and in the Gard, further south. Although they are allowed to use up to 13 different grape varieties in Châteauneuf, the Gonnets use around 70% Grenache with 10% Syrah, 10% Mourvèdre and just 10% other varieties such as Carignan. Using a combination of large, old barrels and smaller barriques, the resulting wine is complex, layered yet brightly fruited with an ability to age for many years.

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| Châteauneuf du Pape Tradition, Font de Michelle | 2010 | £190 |
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Deep red black to the rim with a nose of sweet red and black fruits, primary, savoury and intense, really fine. Intense sweet red and black fruits again on the palate, rich and ripe and again this savoury note with substantial tannins behind, elegant, attractive and very good indeed. From 2016



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Domaine Vincent Paris

Despite having founded his own Domaine as recently as 1997, Vincent Paris is far from being a Johnny-come-lately to Cornas. His uncle is Robert Michel, legendary Cornas producer, and Paris himself is head of the Cornas appellation, something which is only achieved by producers who have earned the respect of their peers. He owns 6 hectares of vines and rents a further two, of which the majority are in Cornas, along with some other appellations, including St Joseph. Vigorous pruning in the early season ensures a low potential yield, and the emphasis is on purity of fruit brought out by cool fermentation temperatures and a year in barrel. The 30 and 60 designations for his Cornas relates to the soils and gradients of these steep granite slopes.

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| St Joseph, Vincent Paris | 2010 | | £115 |
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Dense purple black to the rim, intense, leading to a violet-scented palate of dusty black skinned fruits, spicy and truly alluring. Fresh black fruits on the palate, with a hint of exotic spice, but also a fresh, floral note and some crushed black pepper going to a long, fruited finish. From 2015

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| Cornas Granit 30, Vincent Paris | 2010 | 6 per case | £90 |
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Dense, tactile red black to the rim with a nose of tight black fruits, inky, mineral, smooth and smoky. Rich and perfumed on the palate, very dense and inky again, concentrated and powerful with substantial ripe tannins behind masked by the fruit, going to a long, dusty, perfumed finish. From 2016

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| Cornas Granit 60, Vincent Paris | 2010 | 6 per case | £120 |
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Dense black in colour, opaque, with an intense, tight black fruit nose with a hint of hay, perfumed, and appealing. Dense, edible rather than drinkable, dusky black fruits on the palate, with creamed vanillin notes and a hint of herb and spice with super-ripe unobtrusive tannins behind. Superb wine, not fully knit at the moment but which will come together beautifully with time. From 2017

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| Cornas la Geynale, Vincent Paris | 2010 | 6 per case | £150 |
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Dense red black but not as opaque as Granit 60, with a nose of dusty, herby, black skinned fruits, creamy and perfumed with a distant floral hint. Black, tarry, primary fruit on the palate, very attractive with toasty, coffee notes behind going to a long, intense finish with fresh acidity underscoring the ripe, substantial tannins. From 2017

Domaine les Pallières

Perhaps better known as the owners and producers of the legendary Châteauneuf du Pape Vieux Télégraphe, the Brunier brothers, Frédéric and Daniel, bought les Pallières in Gigondas in 1998 from one of the oldest southern Rhône families, the Roux. Covering some 125 hectares with just 25 down to vines, the vineyards are predominantly Grenache with Syrah, Mourvèdre and Cinsault on red clay and limestone soils. Vinification is traditional, in concrete and stainless steel, followed by a long rest period in concrete before being put into barrels. The wines are classic, restrained and extraordinary.



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| Gigondas les Racines, Domaine les Pallières | 2010 | | £190 |
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Red black to the rim, not opaque with a tight nose of sweet black fruits, very restrained at present. Tarry, spiced red fruits on the palate, ripe, intense but currently very aloof with fine, substantial tannins for backbone going to a long, rich finish with a hint of incense. More subtle than the other wines, this is delicious. From 2015

To order, please call us on 01353 721 999

Stéphane Ogier

Perfectionist that he is, Stéphane Ogier will rarely let a sample out of his cellar unless it is the finished article, or very close to it. We will be tasting these wines just as soon as Stéphane considers them able to travel, however given his attention to detail and the nature of the vintage there are unlikely to be any nasty surprises; indeed, his wines are always one of the highpoints of a tasting, regardless of the vintage, and given the small vintage in 2010 are likely to sell out very quickly indeed.

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| Condrieu la Combe de Malleval, Stéphane Ogier | 2010 | | £240 |
| Condrieu Vignes Jacques Vernay, Stéphane Ogier | 2010 | 6 per case | £180 |
| Côte Rôtie, Stéphane Ogier | 2010 | 6 per case | £196 |

Our Contact Details

to place an order or for advice and assistance in choosing your wines

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For more information on our suppliers, visit the “Our Suppliers” section of our website at
www.privatecellar.co.uk

Terms and Conditions for Ex-Cellar 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. The wines from this offer will be shipped before the end of 2012.

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, 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 LLP account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

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.

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