



## 2007 Châteauneuf-du-Pape

Tuesday, March 19, 2019

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$79; Guests'/Non-Members' Fee: \$99

Robert Parker Jr., a Châteauneuf lover, declared the 2007 vintage of Châteauneuf-du-Pape (CdP): ". . . *the greatest vintage I've ever tasted in the southern Rhone.*" and "a truly historic and profoundly great vintage." Many other critics agreed. Toronto Vintners last tasted the '07s in 2015 and these wines have now had an additional four years of cellaring and are 12 years old. How have these wines developed? We get to find out in March!

Jeff Leve who founded the Wine Cellar Insider and is himself a member of the Brotherhood of Chateaufneuf du Pape, tasted several CDP 2007 wine in 2017 and wrote of this vintage at the decade point: "2007 Beaucastel at 10 years of age is already great in your glass, due to its ripe, sexy style. Round, supple, even opulent, this wine make no pretense to offering pleasure in every sniff, swirl and sip. Jammy fruits galore, with a big dose of barnyard, pepper and kirsch, this blend of Grenache, Mourvedre, Syrah and all the other allowable red wine grapes, plus 5% white wine grapes is ready for prime time drinking. I suspect it will not make multi-decade old bones, but things like ageing potential can always surprise you." <https://www.thewinecellarinsider.com/2017/05/wine-week-2007-beaucastel-chateauneuf-du-pape/> If Jeff Leve and Robert Parker are correct, these wines should still be drinking fabulously.

For those not familiar with CDP wine, it originates in the Rhone valley of France and is the most famous and largest of the Southern Rhone appellations. CdP typically only allows thirteen grape varieties to be used, but the 2009 version of the AOC rules in fact list *eighteen* varieties, since *blanc* (white), *rose* (pink) and *noir* (black) versions of some grapes are now explicitly listed as separate varieties. Red varieties allowed are Cinsaut, Counoise, Grenache noir, Mourvèdre, Muscardin, Piquepoul noir, Syrah, Terret noir, and Vaccarèse (Brun Argenté). Despite the large number of wine varieties permitted in CdP wines, most are based mainly on the Grenache grape, a classic hot-climate grape that produces robust, full-bodied wines with high alcohol and low acidity. Small but increasing percentages of Syrah and Mourvedre are often added to supplement colour, aromatic complexity, spiciness, acidity, and structure.

CdP wines evoke flavours of herbes de Provence, black cherry jam, black currants, blueberries, blackberries, strawberries, spice, earth, roasted meats and even beef blood. They are high in alcohol, typically 13-15% powerful, rich, full-bodied, and concentrated enough to evolve for 15 to 25 years but they can be enjoyed younger and most have appreciated in value since we last tasted them.

**Steven Elphick** who has been judging wine professionally since 1988 is returning as our guest speaker for the evening. **Capacity for this event is restricted to 38 people only** since we have limited numbers of bottles remaining from this vintage. You are encouraged to register early to avoid disappointment. The event price includes a reception wine, bread, appetizers and of course, our main wines! Please refrain from wearing scented products. Dress is business casual.

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### REGISTER/ BUY TICKETS

[Register/buy tickets online](https://form.jotform.com/tvc_wine/2007cdp) at [https://form.jotform.com/tvc\\_wine/2007cdp](https://form.jotform.com/tvc_wine/2007cdp). You must register online and pay by credit card or cheque. **ALL ticket sales/reservations are final.** Cheques must be received by March 15<sup>th</sup>. Only PayPal (credit card and bank withdrawals) accepted after March 12th. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact [winetastings@torontovintners.org](mailto:winetastings@torontovintners.org) before trying to register again.



## Tasting Notes and Information – 2007 Chateauneuf du Pape

(Prices shown were at time of purchase.)

### 2007 Château de la Gardine

\$ 37

"Perhaps the best buy is their 2007 Châteauneuf-du-Pape Tradition, which is a blend of 60% Grenache, 20% Mourvedre, and the rest Syrah and Muscardin. Their most traditional wine, it sees some aging in small oak barrels but virtually no new oak. Dense purple and soft, with luscious black currant and black cherry fruit, licorice, pepper, and garrigue, this wine displays some subtle smoke in a full-bodied, attractive, velvety style, with sweet tannin and plenty of glycerin and richness. This is a beauty that can be drunk now or cellared for 10-15 years." 90/100, erobertparker.com, October 2009

### 2007 Patrick Lesec, Pierres Dorées

\$59

"...65% Grenache, 20% Mourvedre, and 15% Syrah that spends time in used, 1- to 4-year-old Burgundy barrels. Only 10% of the blend is aged in steel. It also includes a lot of stems during fermentation, but that is certainly not noticeable in either the aromas or flavors. Its dense purple color is followed by a sweet, floral-dominated nose of incense, soy, licorice, black fruits, meat juices, and bouquet garni. Deep, full-bodied and powerful as well as silky-textured, layered, and long, this beautiful wine should evolve for 10-15 years." 94 pts, erobertparker.com, October 2009

### 2007 Cuvée du Vatican, Reserve Sixtine

\$54

55% Grenache, 30% Syrah, and 15% Mourvedre from 50- to 105-year-old vines. "I loved the 2007 Chateauneuf du Pape Réserve Sixtine, and this is probably the finest example of this cuvee since the 2003. Made from 50% Grenache, 30% Syrah and the rest Mourvedre, destemmed and aged in a mix of foudre, old barrels and small amounts of new barrels, it offers terrific purity in its black raspberry and cassis fruits, melted licorice and cured meat aromas and flavors. With full-bodied richness, beautiful mid-palate density and no hard edges, it's a joy to drink today but will certainly keep for another decade or more. 95 pts, Jeb Dunnuck, erobertparker.com, Feb. 2017

### 2007 Domaine Giraud, "Tradition"

\$45

"Deeper-colored than Les Grenaches de Pierre, it offers beautiful, ripe black raspberry, licorice, cherry, roasted herb, and meat juice-like notes, full body, a voluptuous texture, and a superb finish that lasts for 40-45 seconds. A blend of 60% Grenache, 35% Syrah, and 5% Mourvedre from 70-year-old vines, all except the Syrah is aged in steel tanks and concrete. The Syrah component spends time in small barrels. It should drink well for 15 years." 93 pts, erobertparker.com, October 2009

### 2007 Clos St. Jean

\$42

75% Grenache, 15% Syrah, 4% Mourvedre, 3% Cinsault, 2% Vaccarese and 1% Muscardin. "Its dense plum/ruby/purple color is followed by a rich, sumptuous bouquet of crushed dried flowers, sweet black cherry and blackberry fruit, a voluptuous mouthfeel, broad, deep, concentrated flavors, and unbelievable purity, depth, richness, freshness, and vibrancy (a hallmark of this special vintage). Accessible and palate saturating, but never heavy or overbearing, this amazing wine should drink well for 15 or more years." (10/09) 92 points Wine Spectator: "Super ripe and friendly, but also sleek and refined, with a gorgeous mouthfeel to the black currant, crushed plum and black cherry fruit, all laid over black tea and shiso leaf notes. The finish is long and perfumey. Drink now through 2019." (Web 2009) ETA: July 2010. 94 pts RParker. 91 points Stephen Tanzer's International Wine Cellar"

### 2007 Domaine De La Charbonniere Les Hautes Brusquieres \$100

"60% Grenache and 40% Syrah. Vivid red. Bright, expressive bouquet of raspberry, blackcurrant, lavender and white pepper, plus a smoky Indian spice quality. Deep but impressively energetic red and dark berry flavors pick up notes of chewing tobacco and minerals with air. The finish repeats the red fruit and spice notes and lingers with impressive clarity and persistence. This is really lively for an example with so much syrah in the blend." 93 points, Josh Reynolds, vinous.com

### 2007 Domaine la Roquette, Brunier

\$45

"The finest tradition cuvee yet made, the 2007 Chateauneuf du Pape (70% Grenache, 20% Syrah, and 10% Mourvedre aged in foudre and concrete tanks) possesses a deep ruby/purple-tinged color as well as a bouquet of black currants, black cherries, garrigue, pepper, and lavender. It is a full-bodied, ripe, exceptionally elegant, pure wine to drink now or cellar for 12-15 years." 93 pts, erobertparker.com, October 2009

### 2007 Château de Beaucastel

\$92

"Beaucastel's 2007 Châteauneuf-du-Pape has turned out even better out of bottle than I predicted. An inky/ruby/ purple color is followed by a glorious nose of blue and black fruits, truffles, pen ink, licorice, and meat juices as well as glorious levels of acidity and sweet tannin, buttressing the fruit's fabulous freshness and vibrancy. This full-bodied effort still displays considerable tannin, no doubt because of the relatively high Mourvedre content. It should resolve its tannins in 2-4 years, and last for 25 or more." 96 pts, erobertparker.com, October, 2009