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PARKER'S NOTES by Jeb Dunnuck



"This large estate produces a bevy of rich, fruit-forward efforts that remain more than reasonably priced. Looking at the 2011s, this is a solid vintage here and the wines make the most of the vintage, with upfront fruit and texture".



Vintage 2012: 92/100 More modern-styled, the 2012 Vacqueyras 1717 is a partially destemmed blend of 60% Grenache, 20% Syrah and 20% Mourvedre that's all from vines over 50 years in age. Aged in barrels for 20-26 months, it needs time to integrate its wood component, yet offers supersaromas and flavors of sweet cassis, raspberry, spice box, licorice and hints of herbs. Medium to full bodied, rich and layered on the palate it has great fruit, solid mid-palate richness and impressive finish. Give it a year or two and drink it through 2022.

Vintage 2011: 91/100: As the 2012, the 2011 Vacqueyras 1717 is the most modern styled in the lineup. Comprised of 60% Grenache and the even parts Mourvedre and Syrah, aged in new barrels for 20-26 month, it dishes out loads of ripe blackberry, raspberry, licorice, spice and leather on the nose. Medium to full bodied, rich and textured, with beautiful freshness and purity, as well as fantastic length, it wears its modern elegance beautifully and is very well done in the style. It should have a decade or so of longevity.

Vintage 2010: 93/100: Clearly the most concentrated and deepest of these wines is the 2010 Vacqueyras 1717, a blend of 70% Grenache and 30% Syrah aged in truncated wood tanks and then the Syrah is moved to smaller barrels. Made from 100+ year old Grenache vines and 50 year old Syrah, this beauty boasts a dense purple color as well as abundant notes of garrigue, pepper, black raspberry and kirsch. A classic wine of Provence, it should drink well for 7-10 years, perhaps longer.

Vintage 2009: 92+/100

Vintage 2007: 94/100:

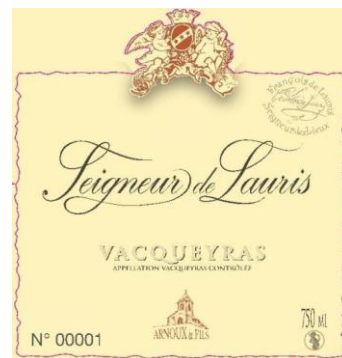
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2012 Vacqueyras Blanc Seigneur de Lauris (89/100)

A step and a blend of 50% Grenache Blanc and the rest Clairette, Roussanne and other permitted white varieties, the 2012 Vacqueyras Seigneur de Lauris is a pretty, perfumed white that was aged in new barrels for 12 months. It offers classy white peach, toasted spice and hints of vanilla custard to go with a medium-bodied, clean and refreshing feel on the palate. Very well done, it will be versatile on the dinner table and should drink nicely for a couple of year.



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2012 Vacqueyras Seigneur de Lauris

(90/100)

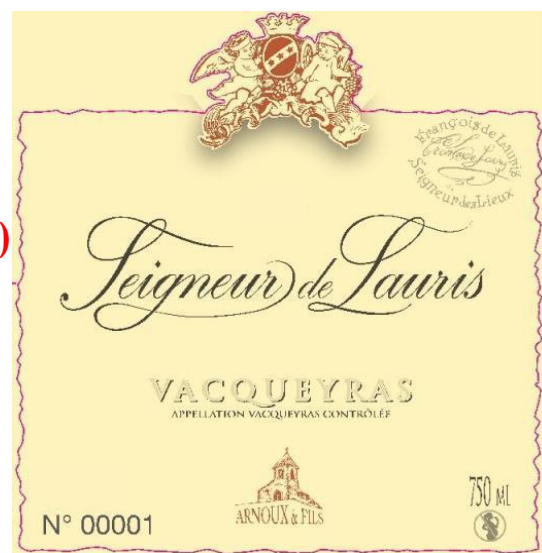
More rich and substantial, the 2012 Vaqueyras Seigneur de Lauris is comprised of 70% Grenache and 30% Syrah, from vines over 50 years in age, which will spend 18 to 24 months in foudre (small part in 2 years old barrels).

Rock solid with its sweet cassis, raspberry, licorice and spice box aromas and flavors, it flows into palate with medium bodied richness excellent mid palate depth and **outstanding length**. It should drink nicely on release and evolve gracefully for 8-10 years.

2011 Vacqueyras Seigneur de Lauris

(89/100)

In the same mold, the 2011 Vacqueyras Seigneur de Lauris (70% Grenache, 30% Syrah partially destemmed and aged 18-24 months, mostly in foudre), is medium bodied, deeply fruited and fleshes out nicely on the palate. It's upfront, approachable and best enjoyed over the coming 4-5 years.



2010 Vacqueyras Seigneur de Lauris

(92/100)

The straightforward, pleasant 2010 Vaqueyras Seigneur de Lauris (70% Grenache and 30% Syrah), is made in a more international style. With influence of barriques fully present.

2009 Vacqueyras Seigneur de Lauris

(92/100)

2007 Vacqueyras Seigneur de Lauris

(93/100)

PARKER'S NOTES by Jeb Dunnuck



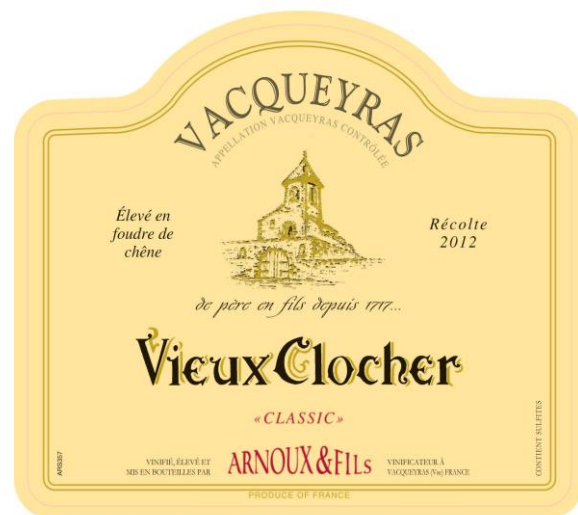
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2012 Vacqueyras Vieux Clocher « Classic » (89/100)

Moving to the 2012 reds, all of which were tasted as barrel samples, the 2012 Vacqueyras Vieux Clocher is a delicious, gulpable effort that's blend of 70% Grenache, 25% Syrah and 5% Mourvedre. Loaded with black liquorice, roasted herbs and sweet currant and cherry fruit, it is medium to full bodied, rich and fruity, with solid depth. Completely destemmed and aged 6 months in foudre, it's a prime candidate for drinking over the coming 5-6 years.

2011 Vacqueyras Vieux Clocher « Classic » (87/100)

Comprised of 70% Grenache, 25% Syrah and a splash of Mourvedre aged 6 months in foudre, the 2011 Vacqueyras Vieux Clocher is a classic, soft and fruit Vacqueyras that dishes out copious notions of sweet red fruits, licorice, garrigue and saddle leather on both the nose and palate. Medium bodied, nicely textured and certainly delicious, it should be enjoyed over the coming handful of years.



2010 Vacqueyras Vieux Clocher « Classic » (89/100)

The 2010 Vacqueyras Vieux Clocher (70% Grenache, 25% Syrah and 5% Mourvedre aged in foudre) possesses lots of garrigue, ground pepper, black cherry and blackberry characteristics offered in a seductive, lush style with soft tannins as well as low acidity. Consume it over the next 4-5 years.

2009 Vacqueyras Vieux Clocher « Classic » (90/100)

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2012 Vacqueyras Jean Marie Arnoux (90/100)

Along the same lines and decidedly gulpable, the 2012 Vacqueyras Jean Marie Arnoux is a destemmed blend of 70% Grenache, 25% Syrah and 5% other permitted varieties, that was aged 12 month in foudre. It gives up pretty spice, cedar, truffle and sappy herb like qualities intermixed with sweet red fruits. Medium bodied and lightly textured, with moderate concentration and solid focus, it is an elegant possibly outstanding, effort to drink over the coming 4-5 years.

2011 Vacqueyras Jean Marie Arnoux (89/100)

The 2011 Vacqueyras Jean Marie Arnoux (a foudre aged blend of 70% Grenache 25% Mourvedre and 5% other varieties) gives up a traditional seeming array of underbrush, spring flowers, saddle leather and sweet berry fruit to go with a soft, supple profile on the palate. It won't make old bones, but is a delicious effort to drink over the coming 4-5 years.



2010 Vacqueyras Jean Marie Arnoux (90/100)

I loved the 2010 Vacqueyras Jean Marie Arnoux, which is 70% Grenache, 25% Syrah and 5% Mourvedre aged six month in large wood foudres. It exhibits a dense purple color and a more evolved style than most 2010s, with lots of forest floor, underbrush, spring flowers and blue and black fruits. Dense and luscious with sweet Tannin and descend acidity, it should drink well for 5-6 years.

2009 Vacqueyras Jean Marie Arnoux (93/100)

2007 Vacqueyras Jean Marie Arnoux (93/100)

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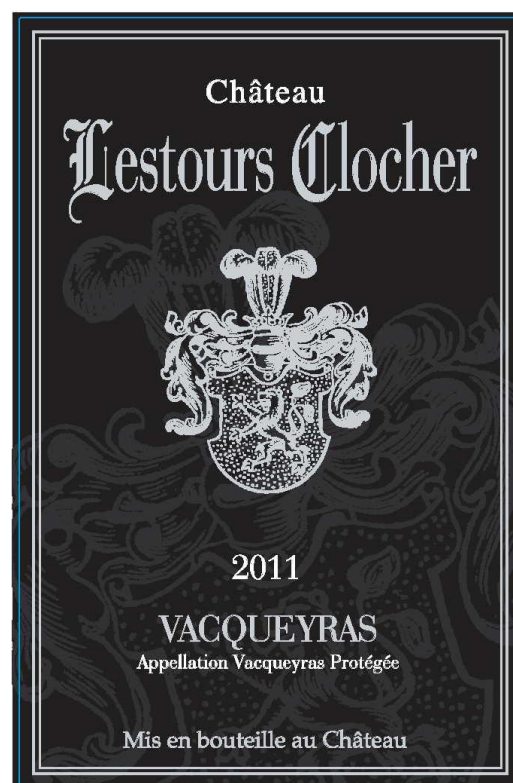
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2011 Vacqueyras Château Lestours Clocher (91/100)

A step on the richness scale, the 2011 Vcaqueyras Chateau Lestours Clocher is an old vine, non destemmed blend of 80% Grenache and 20% Syrah that spent 12 months in second fill barrels. Offering up notions of spice, licorice, sweet oak, graphite and black raspberry, this full bodied, rich and ripe effort has loads of texture and fine tannin. The oak is tad heavy here, yet it pulls it off and is gorgeous in the vintage. Give it another year or so and enjoy it through 2021

2012 Vacqueyras Château Lestours Clocher (93+/100)

Also a knockout, the 2012 Vacqueyras Chateau lestours Clocher checks in a blend of 80% Grenache and 20% Syrah, all from old vines, that's aged in second fill barrels. Exhibiting loads of cassis, black raspberry, licorice and toasted spice, it is medium to full bodied, rich, textured and elegant on the palate. The purity of the vintage really shows here and this beauty will have 10-12 years of longevity. It should be a smoking value.



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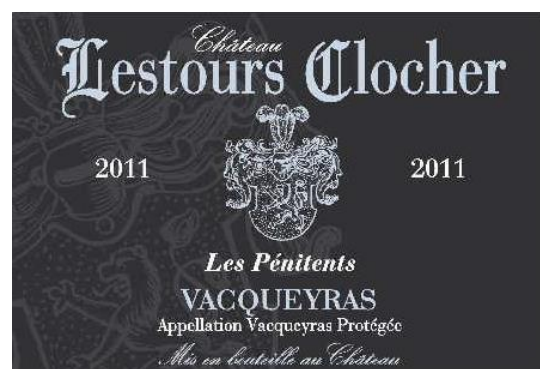
2011 Vacqueyras Château Lestours Clocher «Les Penitents» » (90/100)

Also outstanding and a pretty, elegant and finesse-driven effort, the 2011 Vacqueyras Chateau Lestours Clocher Les Penitents is 70% Grenache and 30% Syrah that spent 12 month in foudre. It exhibits beautiful balck raspberry, licorice, spice box and hints of pepper to go with medium bodied, silky texture that carries fine tannin through the finish. Drink it over the coming 5-6 years.



2012 Vacqueyras Château Lestours Clocher «Les Penitents» » (91/100)

The Vacqueyras Chateau Lestours Clocher Les Penitents has outstanding potential. Made from 70% Grenache, and 30% Syrah, it's medium to full bodied polished and finesse driven on the palate, with pretty raspberry, licorice, pepper and ground herbs aromas and flavors. Partially destemmed and aged 12 months in foudre, it too is an impressive value. Drink over the coming 5-7 years.



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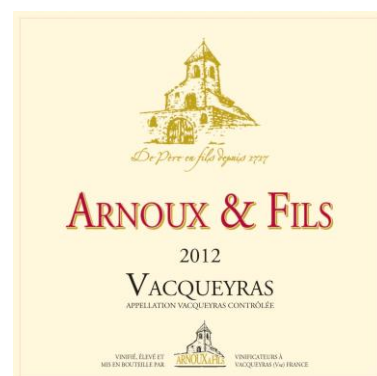


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2012 Vacqueyras Arnoux et Fils

(91/100)

The 2012 Vacqueyras is a possibly outstanding effort that's comprised of 65% Grenache, 25% Syrah and 10% Mourvedre. Aged 6 months in foudre, it has a complex, layered profile with loads on fruit, a full, rich mid palate and sweet tannin that comes through on the finish. As with the other efforts, it should be approachable on release and drink nicely for 4-5 years.



2010 Vacqueyras Arnoux et Fils

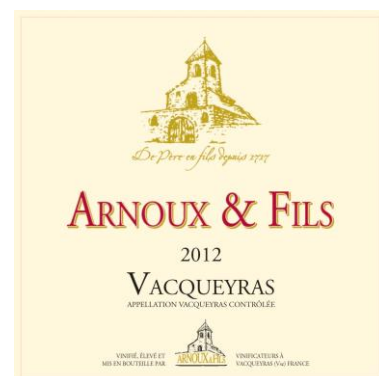
(87/100)

Made from the same blend as the Vac, the 2010 Vacqueyras reveals A soft, fruit-forward, consumer- friendly style offering copious berry Fruit, roasted herb and spicy pepper characteristics in its lush, succulent, Personality. It is meant to be consumed in its first 3-5 years of life.

2007 Vacqueyras Arnoux et Fils

(88/100)

The slightly lighter 2007 Vacqueyras Arnoux et Fils is Richly fruity, with soft tannins, and decent acidity. All these 2007s merit serious attention.



2006 Vacqueyras Arnoux et Fils

(89/100)

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2012 Vacqueyras Chapelle St Arnoux

(90/100)

Along the same lines, the 2012 Vacqueyras Chapelle St Arnoux is another serious value from this producer. Comprised of 80% Grenache and 20% Syrah that was aged all in concrete, it offers up loads of spice-laced raspberry, underbrush and hints of flowers to go with a soft, supple and downright delicious profile on the palate. A total crowd-pleaser, it will dish out plenty of pleasure over the coming 4-5 years.

2010 Vacqueyras Chapelle St Arnoux

(88/100)

The 2010 Vacqueyras Chapelle St Arnoux also 80% Grenache and 20% Syrah aged in tank, is more narrowly constructed and came across as restrained and austere compared to the other offering.

2009 Vacqueyras Chapelle St Arnoux

(90/100)

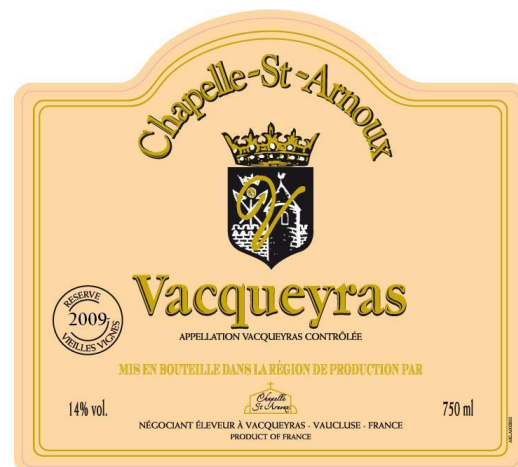
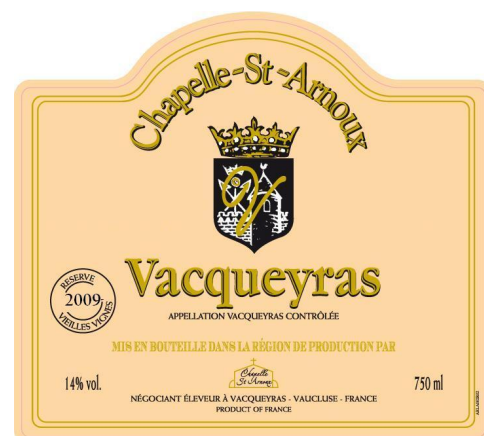
The 2009 Vacqueyras Chapelle St Arnoux (85% Grenache and 15% Syrah aged in tank) is similarly-styled although the fruit is even more prominent in the cuvee. Additionally, there is a less garrigue /pepper/lavender provencal element to it. A rich, full bodied, luscious wine, it is ideal for drinking over the next 4-5 years.

2007 Vacqueyras Chapelle St Arnoux

(93/100)

2006 Vacqueyras Chapelle St Arnoux

(90/100)



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2012 Vacqueyras THE VAC »

(89/100)

The 2012 Vacqueyras The Vac should be a smoking value. Made from 75% Grenache and 25% Syrah, it gives up plenty of raspberry, spice, licorice and hints of cedar to go with a medium to full-bodied, supple and beautifully fruited palate. Solid all around, it should drink nicely for 7-8 years.

2010 Vacqueyras THE VAC »

(92/100)

For starters, the 2010 Vacqueyras THE VAC a blend of 80% Grenache and 20% Syrah, offers lots of exuberant black cherry fruit intermixed with notions of garrigue, pepper and spice box. Medium to full bodied with good acidity and sweet tannin, it should drink nicely for 5-6 years.

2009 Vacqueyras THE VAC »

(88/100)

The 2009 Vacqueyras THE VAC is a tank aged blend of 80% Grenache and 20% Syrah. The most commercially styled offering, it is an elegant, mid weight, fruit forward wine with soft, silky, unobtrusive tannins. It will offer delicious drinking over the next 3-4 years.



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2012 Gigondas Vieux Clocher « Nobles Terrasses » (90/100)

Better, the 2012 Gigondas Vieux Clocher Nobles Terrasses is beautifully perfumed and floral, with notions of spice cake, red licorice, raspberry and crushed flowers all emerging from the glass. Comprised of 70% Grenache, 25% Syrah and 5% Mourvedre, this medium bodied sweetly fruited and textured effort should be enjoyed over the coming 6-7 years.

2011 Gigondas Vieux Clocher « Nobles Terrasses » (89/100)

The 2011 Gigondas Vieux Clocher is an old vine blend of 70% Grenache, 25% Syrah and 5% Mourvedre that's aged all in foudre.

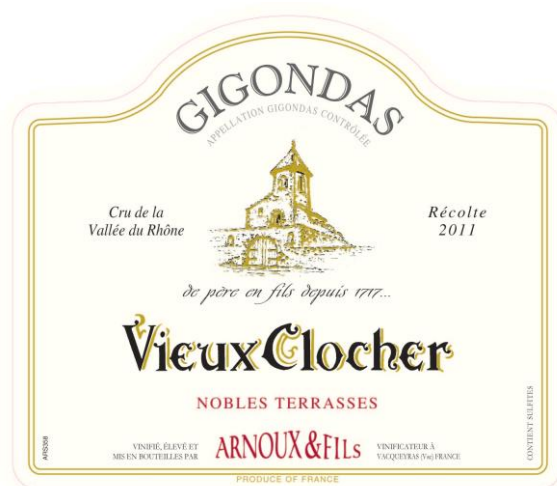
Medium bodied, sweetly fruited and with savory, chewy tannin, it gives up plenty of sweet spice cedar, charred earth and black raspberry nuances on the nose.

A good effort, it should drink nicely for 5-7 years.

2009 Gigondas Vieux Clocher « Nobles Terrasses » (91/100)

The top cuvee of Gigondas, the 2009 Gigondas Vieux Clocher Nobles Terrasses is a blend of 65% Grenache, 20% Syrah and 15% Mourvedre aged six months in foudre. The wine shows classic notes of tobacco leaf, garrigue, black cherries, plums and figs. Ripe, medium to full bodied and heady with abundant glycerine as well as flavour, it should be consumed over the next 7-8 years.

2007 Gigondas Vieux Clocher « Nobles Terrasses » (89/100)



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2012 Gigondas Seigneur de Lauris

(92/100)

Also an old vine cuvee, the 2012 Gigondas Seigneur de Lauris 70% Grenache, 30% Syrah(from 50 years old vines) shows the purity and freshness of the vintage with its sappy underbrush, pure black raspberry fruit, crushed flowers and spice-driven aromas and flavors.

Medium to full bodied, with fine tannin and good acidity, it should be an outstanding wine and have 7-8 years if not a decade, of longevity.

2011 Gigondas Seigneur de Lauris

(89/100)

The Gigondas 2011 Seigneur de Lauris is a blend of 75% Grenache and 25% Syrah that's aged in 2 years old barrels. Ripe, fruit loaded and with loads of charm, it dishes up licorice laced berry fruit, toasted bread and assorted spice driven notes to go with a medium bodied, balanced and nicely textured profile. Upfront and ready to go, enjoy it over the coming 5-6 years.

2007 Gigondas Seigneur de Lauris

(92/100)

Made from purchased fruit, the 2007 Gigondas Seigneur de Lauris (named after that beautiful Provencal hill town) is a Blend of 60% Grenache 40% Syrah. Clearly a more modern Take on wine making, it spends time a new oak during its Upbringing. The result is a dark ruby/ purple -hued wine Offering notes of espresso, graphite, toast, and dense black Cherry and black current fruit. This medium to full bodied , lush, heady 2007 should drink well for 5-7 years.



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2011 Gigondas Chapelle St Arnoux (92/100)

Starting with the 2011's, the 2011 Gigondas Chapelle St Arnoux is impressive. Made from 65% Grenache, 25% Syrah and 10% Mourvedre, aged all in concrete it offers up classic black cherry, licorice spice box and dried tobacco in a medium bodied, fresh, sweetly fruited and focused style. Showing fine ripe tannin and overall elegant profile, it should evolve gracefully for 5-6 years or more.

2012 Gigondas Chapelle St Arnoux (92/100)

Moving to the Gigondas releases, the 2012 Chapelle St Arnoux is a beauty! Comprised of 80% Grenache and 20% Syrah that was aged all in concrete, it dishes out loads of sweet blackcurrant, underbrush, grounds herbs and pepper on the nose. Medium bodied, fresh and nicely balanced, with great acidity, it should improve with a year or two in bottle and have a decade of longevity. It's a serious value!



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2011 Gigondas « The GIG » »

(89/100)

In the same ball park quality wise, the 2011 Gigondas THE Gig is ripe and fruity, with plenty of black licorice, raspberry, blackberry and pepper in its upfront, textured personality. It's a high-quality crowd pleaser geared for near term drinking.

2012 Gigondas « The GIG » »

(89/100)

A delicious fruit loaded effort that's geared for near term drinking the 2012 Gigondas The GIG is an old vine blend of 70% Grenache, 25% Mourvedre and 5% other permitted varieties. Offering up pure blackberry, creamy licorice and spice on the nose, this medium-styled effort has loads of characters and should represent a good value. Enjoy it over the coming 4-5 years.



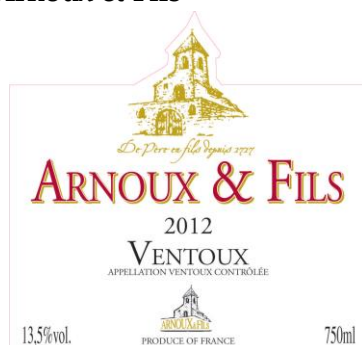
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2012 Ventoux Arnoux et Fils

(88/100)



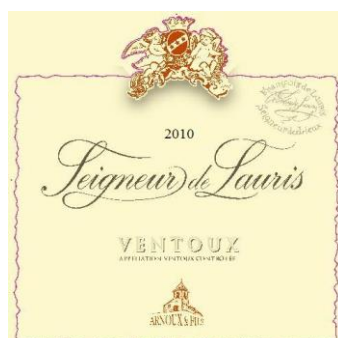
2012 Ventoux Vieux Clocher

(87/100)



2012 Ventoux Seigneur de Lauris

(88/100)



2007 Gigondas Seigneur de Lauris	(90-92) rouge	... jusqu'en 2016
2007 Gigondas Vieilles Vignes	(89-91) rouge	... jusqu'en 2019
2006 Gigondas Vieilles Vignes	(89) rouge	... jusqu'en 2017
2007 Gigondas Vieux Clocher	(87-89) rouge	... jusqu'en 2015
2006 Gigondas Vieux Clocher	(86) rouge	... jusqu'en 2013
2007 Vacqueyras	(86-88) rouge	...
2007 Vacqueyras 1717	(92-94) rouge	...
2006 Vacqueyras 1717	(?) rouge	...
2003 Vacqueyras 1717	(88) rouge	... jusqu'en 2009
2007 Vacqueyras Chapelle-St-Arnoux	(91-93) rouge	...
2006 Vacqueyras Chapelle-St-Arnoux	(90) rouge	...
2007 Vacqueyras Cuvée du Seigneur de Lauris	(90-93) rouge	...
2004 Vacqueyras Cuvée du Seigneur de Lauris	(88) rouge	... jusqu'en 2013
2003 Vacqueyras Cuvée du Seigneur de Lauris	(87) rouge	... jusqu'en 2012
2001 Vacqueyras Cuvée du Seigneur de Lauris	(88) rouge	... jusqu'en 2014
2007 Vacqueyras Vieilles Vignes	(87-89+) rouge	...
2007 Vacqueyras Vieux Clocher	(88-90) rouge	... jusqu'en 2013
2001 Vacqueyras Vieux Clocher	(88+) rouge	... jusqu'en 2012
2007 Vacqueyras Vieux Clocher Jean-Marie Arnoux	(91-93) rouge	...
2004 Vacqueyras Vieux Clocher Jean-Marie Arnoux	(90) rouge	... jusqu'en 2011

Issu de raisins achetés, le **Gigondas Seigneur de Lauris 2007** est un assemblage de 60 % de grenache et 40 % de syrah. Vinifié de façon moderne, il passe du temps sous bois neuf pendant son élevage. Vêtu d'une robe rubis pourpre foncé, ce vin se distingue par des notes d'espresso, de graphite et de pain grillé, ainsi que par un fruit dense et cerise noire et de cassis. Voilà un 2007 corsé, opulent et capiteux.

Associant 70 % de grenache et 30 % de syrah égrappés à 100 %, le **Gigondas Vieilles Vignes 2007** offre un superbe fruit de framboise et de cerise noire, que viennent compléter des notes de réglisse, de roche concassée et de boîte à épices. Corsé, profond et concentré, il possède une structure et une profondeur de fruit considérables.

Plus profond, riche et complet que la cuvée Vieux Clocher, le **Gigondas Vieilles Vignes 2006** possède un fruit de cerise noire et de mûre plus doux, nuancé de minéraux, de terre, de sol forestier et de poivre.

Le **Gigondas Vieux Clocher 2007** (65 % de grenache, 20 % de syrah et 15 % de mourvèdre) a été partiellement égrappé et vieillit en foudres. Son agréable fruit de baies mêlé d'herbes de Provence rôties et de viande est présenté dans un style bien fait, porté sur le fruit et modérément intense. Ce gigondas est élégant.

Pas extrêmement concentré, le **Gigondas Vieux Clocher 2006** est solidement fait, moyennement corsé et gorgé de saveurs épicées et terreuses.

Relativement léger mais richement fruité, le **Vacqueyras 2007** est pourvu de tannins souples et d'une acidité adéquate.

Si le 2006 était trop boisé, le **Vacqueyras 1717 2007** est sensationnel. Sa robe pourpre noir s'accompagne de senteurs de réglisse, de viande rôtie, de mûre, de cassis et d'herbes rôties fumées. Ce vin est corsé, puissant, persistant et riche.

Beaucoup trop boisé, le **Vacqueyras 1717 2006** était impossible à goûter et, donc, à évaluer. C'est le seul vin de la gamme présentant cette caractéristique.

Issu de 70 % de grenache et 30 % de syrah, le **Vacqueyras 1717 2003** a été élevé 12 mois dans du bois non neuf. Son doux fruit de cerise noire est étayé par quantité d'alcool et de glycérine, et s'accompagne d'une finale capiteuse et épicée.

Le **Vacqueyras Chapelle-St-Arnoux 2007** est presque identique à la cuvée Jean-Marie Arnoux. Je ne leur ai pas trouvé de réelle différence, que ce soit en termes de composition,

Bordeaux
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Decanter

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What you really should
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Gigondas 2010
Southern Rhône taste without
the Châteauneuf price tag

**Also
this
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Second gr

Expert's

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the test
too late?
answer



Outstanding 95/100



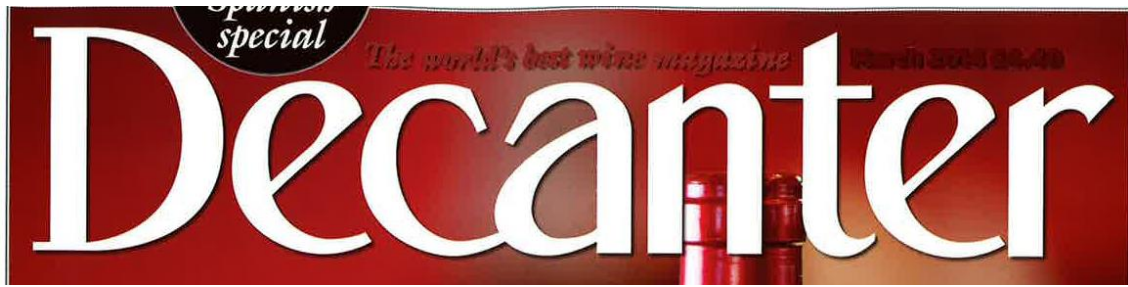
Arnoux & Fils, Vieux Clocher, Nobles Terrasses 2011

Decanter average score 18.5/20 pts (95/100pts)
Individual judges' scores :

Gearoid Devaney MS 18.5/20: Great nose of black fruits and spice, with hint of rosemary. Opening attack on the palate is a lovely freshness to the fruits and tannins; the oak is well managed, and his finish is vibrant and long.

Christian Honorez 18.5/20: Sweet cinnamon and clove aromas. Lots on the palate, with plenty of provençal herbs, roasted meat and great length. Beautiful

John Livingstone 18.5/20: At first the nose is at arm's length, but develops complexity and local appeal. There is latent black cherry fruit and a note of dark chocolate, black raisin and laurel. The attack is well judged with a free flow of black fruit



February 2014

Recommended

Châteauneuf du Pape 2011

Arnoux et Fils: 15/20→83/100

John Livingstone-Learmonth: 15.75/20

Annette Scarfe MW: 15/20

Matt Wilkin: 14.5/20

“Spiced blackberry fruit with garrigue presence. Savoury note. Brittle fruit palate-lean with raw tannin structure dominating the palate and finish.”

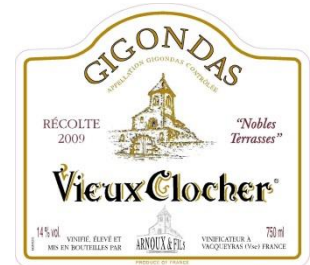
Drink: 2014/2019



Wine Spectator

Gigondas Vieux Clocher 2011 91/100

Gigondas Vieux Clocher Nobles Terrasses 2011 91/100
Very fleshy, with notes of blackberry preserves, plum cake and currant paste layered with licorice and toasted wood spice accents. The finish picks up a backdrop of apple wood while the fruit lingers persistently. Drink now through 2019.



Châteauneuf du Pape Vieux Clocher 2009 91/100

A lush red, showing the velvety, ripe fruit of the vintage, this delivers warm raspberry coulis, blackberry paste and fig notes allied to a licorice-filled finish, accented by toasted spice details. Dense yet approachable. Drink now through 2020.



Vin de Pays Rouge P'tit Clocher Rouge 85/100

Notes of sweet tobacco with hints of plum and cherry cooked To drink now.

Vin de Pays Rosé P'tit Clocher Rose 86/100

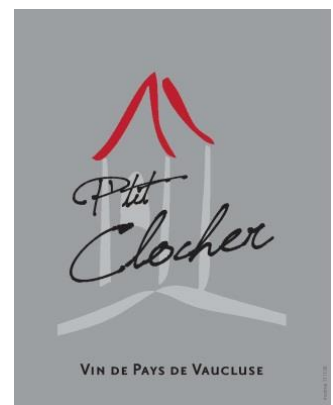
Well balanced with a dominant strawberry and cherry. Pleasant, to drink now

Vin de Pays Blanc P'tit Clocher Blanc 87/100

Green almond and hints of honeysuckle with a hint of melon finish. To drink now

Côtes du Rhône Seigneur de Lauris 2011 87/100

Notes of fresh black cherries, blood orange and anise with bay leaves and lavender finish. To drink now



Wine Spectator

Côtes du Rhône Vieux Clocher Rouge 2011 **88/100**

Sandalwood and notes of black tea nose first, followed by notes of black cherry core and quetshe. Hint of wood in finish. Ready to drink, keep until 2014.

Côtes du Rhône Vieux Clocher Rosé 2012 **86/100**

Round and fresh. Aromas of cherry and strawberry are present .To drink now.

Côtes du Rhône Vieux Clocher Blanc 2012 **86/100**

Notes of lemon cream and shortbread cakes and fennel.To drink now.

Vacqueyras Jean Marie Arnoux 2011 **86/100**

Aroma of cedar with hints of plum and cherry.To drink now.

Vacqueyras Vieux Clocher 2011 **86/100**

Notes of cherry and pomegranate flavors are accentuated by the spice on the finish To drink now.



Wine Spectator

Cairanne Secret de Terroir 2011

89/100

Silky with pronounced notes of plum, raspberry and black cherry, revealing the licorice, tea, notes of Cinnamon, aftertaste very fruity. To drink now.



Vacqueyras Seigneur de Lauris 2010

89/100

Structured notes core of plum and raspberry with hints of apple wood and charcoal finish. To drink until 2017



Ventoux Vieux Clocher Rouge 2011

88/100

Supple, with rooibos tea and blood orange hints lining a modest core of steeped plum and cherry fruit.

Offers a gentle, perfumy finish. Drink now.



Ventoux Vieux Clocher Blanc 2012

89/100

Fresh and floral notes of white peach, honeysuckle and dried chamomile. To drink now.

Ventoux Vieux Clocher Rosé 2012

85/100

Round with aromas of strawberry and watermelon. Soft finish To drink now.



By Josh Raynolds

2012 Vacqueyras Seigneur de Lauris 93/100

(70% Grenache and 30% Syrah) Inky ruby. Powerful dark fruit, Vanilla and floral pastille aromas are lifted by dusty minerality and A hint of white pepper.

Silky and expansive on the palate, offering juicy blackberry and cola Flavors and a touch of candied flowers. Picks up a smoky quality on The spice accentuated finsh, which shows very good energy and thrust.

In a pretty flamboyant, exotic style that reminded me of some high end Central coast Rhône blends;

2011 Vacqueyras Seigneur de Lauris 91/100

(70% Grenache and 30% Syrah): Inky ruby. Aromas of cassis, blueberry, vanilla and smoky oak spices, with a peppery overtone. Palate coating dark fruits and vanilla on the palate, along with a touch of bitter chocolate. The sweet, supple finish shows very good energy, silky tannins and an echo of fresh black and blue fruit.

2010 Vacqueyras Seigneur de Lauris 93/100

A blend of 70% Grenache, 30% Syrah : bright purple. Explosive aromas of black and blue fruits, incense and licorice, with a sexy floral quality becoming more intense with air. Sweet and pliant on the palate, offering vibrant blackberry and boysenberry flavors and showing no rough edges. Finishes spicy, nervy and long, with a resonating note of cracked pepper and very good clarity.





By Josh Raynolds

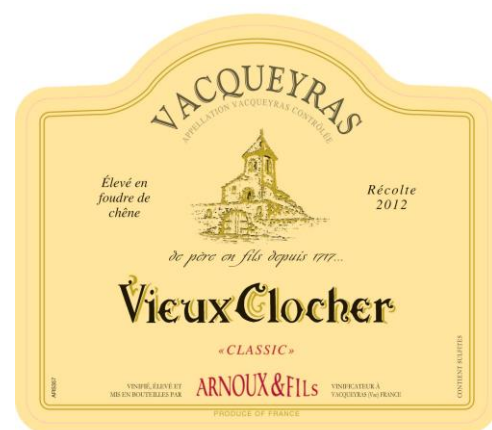
2012 Vacqueyras Vieux Clocher 92/100

(70% Grenache, 25% Syrah and 5% Mourvedre: raised in old foudres):
Opaque ruby. Highly aromatic nose displays scents of fresh black raspberry, blueberry and candied licorice. Rich and fleshy, with nicely concentrated dark berry and spicecake flavors, a velvety texture and a hint of peppery spices.

Smoothly combines richness and vivacity, finishing with very good clarity and gentle tannic grip.

2011 Vacqueyras Vieux Clocher 89/100

(70% Grenache, 25% Syrah and 5% Mourvedre: Deep ruby. Deeply pitched aromas of blackberry, blueberry and cherry compote. Lush, gently sweet dark fruit flavors are lifted by a peppery quality and show good focus. Delivers a lot of rich fruit but comes off a lively finishing with good breadth and lingering smokiness.



2010 Vacqueyras Vieux Clocher 91/100

A blend of 70% Grenache, 25% Syrah, 5% Mourvedre. Dark purple. Ripe dark berry and cherry cola, With hints of garrigue and licorice adding complexity. Dense and broad on the palate, offering powerful cherry and cassis Flavors lifted by a peppery, spicy quality. Closes on a sweet note, with chewy tannins and Good persistence.

2010 Arnoux et Fils THE CHATO9 88/100

Bright purple. Pungent aromas of dark berry preserves and cherry pit, along with a hint of candied licorice. Juicy raspberry and blackberry flavors are given bite by zesty acidity, with a touch of succulent Herbs emerging with air. Finishes spicy, energetic and with good length.



Wine Spectator Insider

Marvin R. Shanken *Editor and Publisher*

A Members-Only, Biweekly Publication

CHÂTEAUNEUF-DU-PAPE, KEYSTONE APPELLATION of France's Southern Rhône Valley, delivers a bounty of powerhouse Grenache-based red blends for this week's *Wine Spectator Insider*. The lushness and intensity of the 2009 vintage are on full display here; Château de Beaucastel leads the pack with another classic, but Domaine de Marcoux, Domaine Charvin, Chapelle St.-Théodoric and Domaine de Nalys all measure up as well.

If you're looking for a sweet digestif to cap off big holiday meals, you could do much worse than the opulent Tokajis of Hungary, some just now seeing release after a decade of aging. Notable houses Oremus and Chateau Dereszla flourish winning wines here. The Hot Wines, six of this week's best, can be found on page 4.

FRANCE Rhône / Châteauneuf-du-Pape

ARNOUX & FILS

Châteauneuf-du-Pape The Chat09 2009

91 points | \$40 | 4,000 cases made | Red

A gutsy, square-jawed style, with a slightly burly chestnut and alder wood frame to the roasted fig, mulled blackberry and steeped black currant fruit. Ends with a solid, rustic-hewed finish. Best from 2013 through 2019.—J.M.



Meilleurs Sommeliers du Monde



Markus Del Monego
1998



Andréas Larson
2007



Chateaufort du Pape Seigneur de Lauris 2010

Andréas Larson

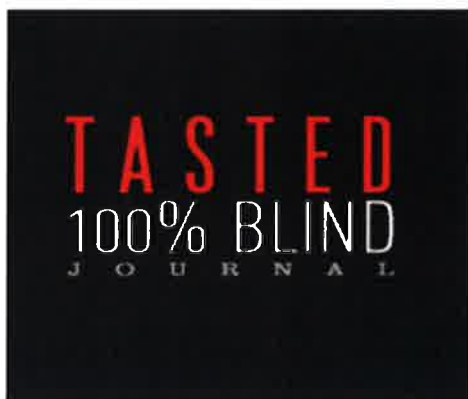
87/100

Développe une couleur rouge rubis. Le nez offre quelques notes de chêne, d'épices et de fruits rouges et noirs compotés. La bouche dense, avec des tannins présents, des notes épicées, des fines herbes et des fruits confiturés. Bonne longueur avec des tannins présents.

Markus Del Monego

88/100

Rouge violet foncé avec des reflets violets. Notes douces d'épices, soutenus par de petits fruits mûrs. En bouche, bien structuré, bonne densité et bonne longueur ...



Meilleurs Sommeliers du Monde



Markus Del Monego
1998



Andréas Larson
2007

Côtes du Rhône Seigneur de Lauris 2011



Andréas Larson

87/100

Couleur pourpre rubis. Nez frais de mûre, de prune et de cassis. Ample au palais, avec des fruits noirs, des baies écrasées sur des tannins soyeux. Bonne longueur...

Markus Del Monego

87/100

Couleur pourpre. Nez de fruits juteux et d'épices douces. Bien équilibré avec une bonne structure en bouche.

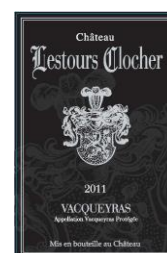


Arnoux et Fils, Château Lestours Clocher Vacqueyras 2012

17 Nov 2013 by JR

... "Mid crimson, gentle sweet fruit."

15.5/20

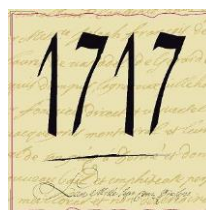


Arnoux et Fils, 1717 2012 Vacqueyras

17 Nov 2013 by JR

... "Lots of black fruit ripeness, soice and sweetness".

15.5/20

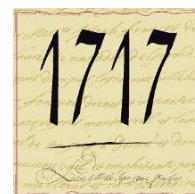


Arnoux et Fils, 1717 2009 Vacqueyras

18 Nov 2010 by JR

... « Made with great care. Rich and polished. Probably the single most ambitious wine in the range of 2009 Vacqueyras tasted. »

17.5/20

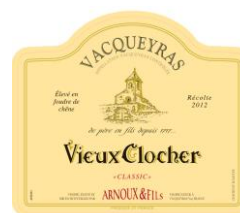


Arnoux et Fils, Vieux Clocher 2009 Vacqueyras

18 Nov 2010 by JR

... "Very rich and developed on the nose."

16/20

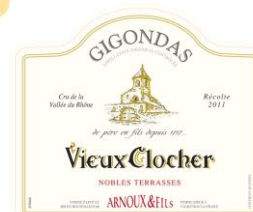


Arnoux et Fils, Vieux Clocher 2009 Gigondas

18 Nov 2010 by JR

... Sweet, velvety start, surprisingly forward with tannins well covered. »

16.5/20



Arnoux et Fils, Seigneur de Lauris 2009 Gigondas

18 Nov 2010 by JR

16/20





A LA UNE REPORTAGES DÉGUSTATIONS SOMMELLERIE INTERNATIONALE LE MAGAZINE SOMMELLERIE FRANÇAISE NEWS LES LIENS

Accueil >> Reportages : Portraits de vignerons >> La Maison Arnoux mise sur l'exportation

Trouver

Portrait de Vignerons Vacqueyras

A Vacqueyras, au cœur des Côtes du Rhône

LA MAISON ARNOUX

MISE SUR L'EXPORTATION

Dans six ans, cette famille de vignerons fêtera trois siècles de travail au service du vin, dans le Vaucluse. Une date importante que Marc et Jean-François Arnoux, frères, complices et complémentaires, voudraient célébrer en imposant leur gamme très complète sur les marchés étrangers sans trahir leur attachement à ce terroir et à une production de qualité.



Jean-François et Marc Arnoux au pied de ce clocher qui est le symbole de leur maison viticole

Ce jour-là, la vendange battait son plein. Marc Arnoux, l'œnologue de la famille, surveillait de près l'arrivée des raisins, allait retrouver une équipe de ramasseurs et prenait aussi le temps de profiter de la lumière du soleil couchant sur les Dentelles de Montmirail et, au-delà, sur le Mont Ventoux, le célèbre géant de Provence. De son côté, Jean-François, son frère cadet en charge de la commercialisation, tirait les derniers enseignements de la participation du domaine à Vinexpo Hong Kong. Une étape importante : « Nous avons amorcé de bons contacts, mais je suis bien conscient que c'est une affaire de patience. L'investissement réalisé à cette occasion sera payant d'ici trois à quatre ans... » Le développement du marché international constitue aujourd'hui sa priorité. « Nous nous structurons avec la création de postes d'ambassadeurs de nos vins. C'est le cas en Chine, au Japon, aux États-Unis, au Brésil et même en Europe. Jusqu'à présent nous gérons ce dernier marché en direct, désormais on s'appuie sur ce soutien. La particularité de cette nouvelle organisation est qu'elle profite à d'autres vignerons qui développent la même philosophie que nous, celle de la qualité. En unissant nos efforts à ceux du Domaine des Deux Roches (Bourgogne), du Domaine d'Antugnac (Languedoc) et de la Maison Grenillet (Champagne) nous sommes beaucoup plus forts et présents dans les grands salons. » Mais Jean-François Arnoux est également un homme de la terre. « En deux ans, j'ai aussi replanté 5 hectares de vignes avec la volonté de conserver la typicité de ce terroir. Il faut savoir que depuis dix ans, l'appellation Vacqueyras a fait un grand bond en avant. Elle a notamment gagné en élégance tout en conservant son bon rapport qualité/prix. C'est ce cap que nous cherchons à conserver en réalisant sans cesse de nouveaux investissements. »

« La cuvée 1717, notre fleuron ;

le millésime 2009, une référence »

Et pour Marc Arnoux, investir en cet automne 2010 rimait avec l'acquisition d'une cuve tronconique signée Vicard. Un achat qui va profiter à la cuvée 1717, une date riche de symboles. Cette année-là, le comte François de Castellane, de Lauris, de Vassadel, de Gérard,



11 000 euros pour l'achat d'une cuve tronconique où s'épanouit la cuvée 1717

Chevalier Marquis d'Ampuis de Lagneroux, donnait par testament une parcelle de vigne à Pierre Bovis, l'ancêtre de la famille Arnoux. « Cette cuvée, explique son descendant, est notre fleuron depuis 2003. Elle conserve le fruit et, bien que concentrée, elle se montre très souple grâce à l'élevage en bois dont la durée varie entre 20 et 24 mois. Celui-ci est accompagné d'un bâtonnage bi-mensuel à la bourguignonne. Il n'en sort qu'entre trois et cinq mille bouteilles par millésime. Le 2009 sera magnifique. Mais il faudra être patient jusqu'à la fin du printemps. »

Globalement, c'est l'ensemble du millésime 2009 qui donne satisfaction à la Maison Arnoux. « On a retrouvé un millésime avec beaucoup de concentration. Equilibré, les Grenache et Syrah y expriment tout leur potentiel. Il faut dire que nous réalisons beaucoup d'efforts depuis quelques années. On ne cesse de réduire l'utilisation des traitements en privilégiant une agriculture raisonnée. On égrappe partiellement la récolte, les cuvaisons sont plus longues, on maîtrise mieux les températures. Cela se ressent dans le verre. Nos vins sont moins durs, moins herbacés, plus faciles à boire jeunes. Ces fameuses cuvaisons longues les parent de tanins plus soyeux. »

Une satisfaction de l'instant qui n'empêche pas de penser à l'avenir pour conserver le niveau d'excellence qui a valu des médailles d'or aux Vacqueyras présentés au Concours Général Agricole de Paris et permis à la cuvée 1717 du millésime 2007 de récolter un superbe 93/100 dans le guide Parker. « Bien sûr on pense à la conversion en bio, c'est notamment un atout sur le marché américain. Il faut également envisager la création d'une nouvelle cave de vinification moins enclavée dans le village, sans le quitter pour autant. Vacqueyras est le berceau de notre maison. Enfin, au-delà des différentes appellations que nous produisons directement ou avec l'aide d'une cinquantaine de vignerons partenaires, c'est évidemment sur ce terroir que nous voulons encore nous développer... »

Quant à leur succession, les deux frères n'y pensent pas encore. « Nous avons encore dix bonnes années à vivre de notre passion » lâchent-ils avec un grand sourire aux lèvres.

Jean Bernard

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La mission de Jean-François Arnoux est désormais de faire mieux connaître les vins de la maison à l'étranger.