

**2009 Domaine du Pere Pape
Chateauneuf du Pape**

A classic Provencal wine, the dark plum-hued 2009 Chateauneuf du Pape (65% Grenache, 20% Syrah and 15% Cinsault aged in foudre) exhibits notes of the seaweed wrapper called nori intermixed with kirsch, plum and soy in an exotic, rich format. Fleshy and hedonistic with sweet tannin and abundant fruit, it is a delicious, complex, evolved Chateauneuf that is ideal for drinking over the next 7-8 years.

This large estate is owned by the Mayard family and is run with considerable attention to detail since 1999 by Francoise Roumiex-Mayard and her sister, Beatrice. All three cuvees are noteworthy as well as fairly priced efforts. Moreover, they are made in an upfront, delicious style that can be drunk when released or, in the case of the top cuvees, the Clos du Calvaire and La Crau de Ma Mere, cellared for 10-15 years.

Importers: Fred Ek, Ex Cellars, Solvang, CA; tel. (805) 686-9153 and Vintage '59, Washington, DC; tel. (202) 966-9218

- Robert Parker (October, 2011)

**2009 Domaine du Pere Pape
Chateauneuf du Pape Clos du
Calvaire**

More pepper, garrigue, kirsch and black currant characteristics are found in the opulent, voluptuously textured, deep ruby/purple-tinged, full-bodied 2009 Chateauneuf du Pape Clos du Calvaire. Generally made from a blend of 70% Grenache, 20% Syrah and 10% Cinsault aged in cement tanks, it is a dense, rich wine to drink over the next 10-12 years.

This large estate is owned by the Mayard family and is run with considerable attention to detail since 1999 by Francoise Roumiex-Mayard and her sister, Beatrice. All three cuvees are noteworthy as well as fairly priced efforts. Moreover, they are made in an upfront, delicious style that can be drunk when released or, in the case of the top cuvees, the Clos du Calvaire and La Crau de Ma Mere, cellared for 10-15 years.

Importers: Fred Ek, Ex Cellars, Solvang, CA; tel. (805) 686-9153 and Vintage '59, Washington, DC; tel. (202) 966-9218

- Robert Parker (October, 2011)

**2009 Domaine du Pere Pape
Chateauneuf du Pape la Crau de
Ma Mere**

Drinking the 2009 Chateauneuf du Pape La Crau de Ma Mere is like drinking a liquid version of an open-air Provencal fruit and vegetable/charcuterie market. Lavender, pepper, salami, sweet red and black currant and gamey aromas jump from the glass of this sexy, full-bodied, opulent wine made from 80% Grenache, 10% Syrah and 10% Mourvedre, all from 105-year-old vines located in the famous lieu-dit in the eastern sector of Chateauneuf du Pape, La Crau. I have enormous admiration for Francoise and Beatrice because this is one of the larger estates in Chateauneuf du Pape, and they have over 40 separate parcels generally spread throughout the appellation – no easy task to cultivate, manage, or harvest! The terrific 2010s may equal what they achieved in 2007. The blends are essentially the same as in previous vintages.

This large estate is owned by the Mayard family and is run with considerable attention to detail since 1999 by Francoise Roumiex-Mayard and her sister, Beatrice. All three cuvees are noteworthy as well as fairly priced efforts. Moreover, they are made in an upfront, delicious style that can be drunk when released or, in the case of the top cuvees, the Clos du Calvaire and La Crau de Ma Mere, cellared for 10-15 years....

- Robert Parker (October, 2011)

**2010 Domaine du Pere Pape
Chateauneuf du Pape**

A strong effort, the 2010 Chateauneuf du Pape offers lots of resinous pine forest notes intermixed with seaweed, licorice, black currants, black cherries and camphor, abundant fruit, ripe, deep, full-bodied flavors, wonderful purity and fresher acids and focus than the 2009. It should drink well for 10-12+ years.

(Not yet released)

This large estate is owned by the Mayard family and is run with considerable attention to detail since 1999 by Francoise Roumiex-Mayard and her sister, Beatrice. All three cuvees are noteworthy as well as fairly priced efforts. Moreover, they are made in an upfront, delicious style that can be drunk when released or, in the case of the top cuvees, the Clos du Calvaire and La Crau de Ma Mere, cellared for 10-15 years.

Importers: Fred Ek, Ex Cellars, Solvang, CA; tel. (805) 686-9153 and Vintage '59, Washington, DC; tel. (202) 966-9218

- Robert Parker (October, 2011)

**2010 Domaine du Pere Pape
Chateauneuf du Pape Clos du
Calvaire**

The dense ruby/purple-colored, full-bodied 2010 Chateauneuf du Pape Clos du Calvaire reveals superb black currant, black cherry, lavender and licorice characteristics along with stunning purity, a multilayered mouthfeel and a long finish. It will be accessible young, but keep for 15 or more years.

(Not yet released)

This large estate is owned by the Mayard family and is run with considerable attention to detail since 1999 by Francoise Roumiex-Mayard and her sister, Beatrice. All three cuvees are noteworthy as well as fairly priced efforts. Moreover, they are made in an upfront, delicious style that can be drunk when released or, in the case of the top cuvees, the Clos du Calvaire and La Crau de Ma Mere, cellared for 10-15 years.

Importers: Fred Ek, Ex Cellars, Solvang, CA; tel. (805) 686-9153 and Vintage '59, Washington, DC; tel. (202) 966-9218

- Robert Parker (October, 2011)

**2010 Domaine du Pere Pape
Chateauneuf du Pape la Crau de
Ma Mere**

Once again, the most structured, dense and concentrated of the three wines is the 2010 Chateauneuf du Pape La Crau de Ma Mere. More tannin, good acidity and lots of Christmas fruitcake, kirsch liqueur, licorice, truffle and spice box notes along with terrific fruit purity, depth and length are found in this deep, multilayered 2010. It should easily equal what this estate achieved in 2007. Drink it over the next 15+ years.

(Not yet released)

This large estate is owned by the Mayard family and is run with considerable attention to detail since 1999 by Francoise Roumiex-Mayard and her sister, Beatrice. All three cuvees are noteworthy as well as fairly priced efforts. Moreover, they are made in an upfront, delicious style that can be drunk when released or, in the case of the top cuvees, the Clos du Calvaire and La Crau de Ma Mere, cellared for 10-15 years.

Importers: Fred Ek, Ex Cellars, Solvang, CA; tel. (805) 686-9153 and Vintage '59, Washington, DC; tel. (202) 966-9218

- Robert Parker (October, 2011)