

GENESIS
WINES

Rhône 2005 En Primeur Offer

November 2006



Genesis Wines

Genesis' third Rhone En Primeur Offer has the very best growers and a distinguished collection of wines from the Northern and Southern Rhone, and the Languedoc. From Côte Rôtie to Châteauneuf du Pape to Condrieu to the eclectic styles of the Languedoc, there is a wealth of choice of fine wine styles, appealing to many different tastes yet remaining extremely accessible. It is always exciting to present a particularly impressive vintage - 2005 is undoubtedly one, but all the more satisfying in the knowledge of the quality and value that this region has to offer.

Why Buy En Primeur?

For those new to 'en primeur' offers, it is essentially the 'first offering' of the wines when they are still in preparation for bottling at the wine makers. Wines are offered at an in bond price, ie excluding duty and VAT, all of which become payable once the wine is delivered.

The prime benefits of buying en primeur are to secure highly sought-after wines that are often impossible to find later and at a price that is expected to be less than their market value on release.

The Offer

- Prices are quoted in bond UK per case of 12 x 75cl, unless otherwise stated.
- Est indicates an estimated price.
- Payment is due with order.
- Wines will be shipped between November 2006 and November 2007.

This offer opens on 17 November.

www.genesiswines.com

The Rhône offer and vintage report will be on the website from 17 November. Due to the limited allocations of some of the wines, we regret that orders cannot be placed online. Please call or email us with your requests.

Forthcoming Events

25 November 2006	Christmas Offer
29 November 2006	Christmas Tasting – The Royal Over-Seas League, London SW1 – Tickets £20
8 January 2007	Burgundy 2005 Cask Sample Tasting – The Royal Over-Seas League, London, SW1 – Tickets £20
24 February 2007	New Fine Wine List

Please let us know if you would like to receive further details or book tickets to any tastings. Tel: **020 7963 9060**

Email: sales@genesiswines.com

Rhône 2005 En Primeur Offer

Introduction

2005 is another magnificent vintage. This will be a vintage for keeping or 'vins de garde'. They are not huge and extracted beasts, or over alcoholic but rich and ripe with strong tannins and great acidity: perfection, if it exists, although experience will tell us that we should always be measured in our comments as the next "vintage of the century" could be just round the corner. It was very obvious that nature had been very kind to the region in 2005. After some rain during the spring, the summer was hot but not as much as the dreaded 2003 and a few showers helped to ripen the berries fully. The last few weeks prior to the harvest were near perfect and, although the yield is a little low, most good growers picked very healthy and ripe grapes. The near perfect harvest, combined with the improved winemaking techniques over the last 10 years, has produced some extraordinary wines. Some will criticise the rather tannic structure of some of the wines but we are convinced that the volume, richness and ripeness of the fruit together with better natural acid levels will result in a balanced big structure. You will have to be a little more patient, but you will be amply rewarded.

The Wines

The South

Another success and surely a safer bet than 2003, and more like 2001. Châteauneuf producers have again managed to excel but this time the quality of the vintage has spread to many other villages, including Gigondas, Cairanne and Lirac. Worth noting is the unusual quality of the whites: the southern Rhône producers, with a few exceptions, have not been known for their great white wines but this year we have been very impressed by the overall quality. This has been helped by ever improving techniques and a better use of temperature control during fermentation. Indeed virtually all the growers were eager to stress that cooler fermentation was the way forward for both the reds and the whites.

The North

The wines here have also benefited from superb climate conditions giving very good levels of concentration, tannins and great acid levels. It was a

pleasure to visit our producers and see how proud they are of this vintage. The whites are also very concentrated and with nice acidity should keep well. But the real stars are the reds, with the Syrah's rich ripe fruit coping well with big tannin levels. The only recommendation is to be a little more patient with the 2005 and enjoy the very good 2004 vintage first!

Languedoc/Roussillon

The conditions were a little less homogenous than in the Rhône. Some parts of the region saw some more rain and, as always the more meticulous growers achieved better results. It is always prudent to work with the best and experienced producers who work all year long in their vineyards to produce the best possible fruit.

Recommendation

Bordeaux has seen prices rocketing to levels beyond many wine punter's budget, but the Rhône producers have again been incredibly reasonable, considering the quality, and have just adjusted their prices to reflect inflation and the cost of production. With stable prices, it is very easy to recommend almost everything. Some icon cuvées will be in very short supply but there are so many bargains that most buyers should find plenty to satisfy their needs. Yes, it is a vintage to lay down and not only the rare and more expensive wines, but also some "lesser" appellations producing wines below £10.00 that will surprise your friends in a few years! This is a superlative vintage for the region and we believe it will, over time, be described alongside the greatest ever. We cannot recommend the wines more highly.



James Price & Christian Honorez

November 2006

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The North

Domaine Colombier, Tain l'Hermitage

The domaine is owned by Florent Viale and his family who in addition to producing some of the best examples of Crozes and Hermitage also grow apricots on the estate, hence during any visit you are as likely to see work being carried out in the orchards as the vineyards or in the winery. Florent is delighted with the results of his 2005s and was preparing to bottle the Cuvée Gaby when we visited in October. The wines, as ever, are fine examples, further underlining the reputation that the domaine has gained over the last 15 years.

White

Hermitage – Very Limited £312.00

50% Roussanne, 50% Marsanne, 100 year old vines. Aged in 500 litre oak barrels (demi-muids).

Quite mineral and intense nose. Warm and vibrant wine with notes of apricot and peach and hint of oak. Very concentrated this year.

Drink 2010 – 2020.

Red

Crozes Hermitage £78.00

100% Syrah. Lovely bright fruit with cassis on the nose. Nice and direct with good tannin presence and typical Syrah fruit. Again, great intensity and length for a simple cuvée. Drink 2008 – 2012.

Crozes Hermitage Cuvée Gaby – Limited £116.00

100% Syrah. Definitely richer and more complex nose, a little gamey and peppery. Riper than the normal Crozes with rich blueberry and cassis fruit rounded by a velvety structure. The presence of both the tannins and acidity are the guarantee of good longevity. Drink 2009 – 2014.

Hermitage – Very limited £312.00

100% Syrah. A little reductive on the day as can often happen at this period. This is more masculine, with great volume and power. Definitely a “vin de garde” (wine for keeping), a little square at present but showing great potential. Drink 2011 – 2025.

Pierre Gaillard, Malleval

Pierre was yet again away on his travels when we visited last month, this time in Canada. If they gave awards for the most travelled winemaker, then surely Pierre would be accepting it on a regular basis. Despite his absence, one of his young assistants took us through the wines which were remarkable for their purity, depth and complexity. All the wines are aged in varying degrees of new wood and the balance and precision on show this year makes us believe that the 2005s are even better than the brilliant 1999s at this property. The Les Pierres is made from the very best barrels of St Joseph and the final selection has yet to be made. We are sure that when it is, it will be excellent.

White

Saint Joseph – Limited £125.00

100% Roussanne. Bright and full of rich and ripe fruit, pear, peach and a touch tropical. Round and intense palate giving immediate pleasure.

Drink 2007 – 2010.

Condrieu – Limited £210.00

100% Viognier. Very tropical nose with notes of lychee and pineapple with small hints of white flowers. The palate is rich and generous with weight and just enough acidity to balance the ripe fruit. It should be good young but will keep a few years.

Drink 2007 – 2011.

Condrieu Fleurs d'Automne (sweet) – 50cl – Limited £240.00

100% Viognier. Quite similar to the dry version but even more tropical; creamy texture with good oak integration. The finish is superb with candied citrus peel and great acidity. A lovely wine. Drink 2007 – 2012.

Condrieu Jeanne Elise, Vin de Paille (sweet) – 37.5cl – Limited £190.00

100% Viognier. Nice complex nose of rose petals and marmalade with unctuous palate and some superb acidity to lift the finish. Touch of crème brûlée and cooked apple too. Drink 2007 – 2012.

Pierre Gaillard, Malleval cont...**Red****St Joseph Rouge**

£94.00

100% Syrah. Deep colour. Great expression of Syrah fruit with a touch of oak. The structure immediately indicates the potential of this vintage. Intense and powerful wine, way above the norm, this deserves a few years cellaring and is definitely great value. Drink 2009 – 2013.

St Joseph Rouge Clos de Cuminaille

£125.00

100% Syrah. Intense purple colour. Very good cassis and smokey nose. Obviously a superior cuvée intended to be laid down. Intense and rich fruit with quite a substantial tannin structure and good acidity, this has great power and more than a hint of minerality. Superb. Drink 2010 – 2016.

St Joseph Rouge Les Pierres

£170.00

100% Syrah. The final selection had yet to be made when we tasted but the components were extremely promising with some similar characters to the Cuminaille and possibly a little more concentration without feeling over extracted. Drink 2010 – 2020.

Côte Rôtie

£235.00

100% Syrah. Again, not finally blended during our tasting. The samples indicated a great potential with beautiful pure fruit, seductive palate, very “Côte Rôtie” with impressive and ripe tannins. This will surely be one of the best ever Côte Rôtie produced here. Drink 2009 – 2020.

Côte Rôtie Rose Pourpre – Very Limited

£ 380.00

As always, a step up in intensity and concentration. Rather masculine without totally losing the charm of the appellation. This is extremely promising and worth fighting for a share of our small allocation. Drink 2010 – 2020.

Francois Villard, St Michel sur Rhône

Francois’ empire grows and grows. The impressive new winery overlooking the Rhône now employs an army of eager workers, many of them young Antipodeans keen to work at his winery in order to learn from Francois’ experiences. The 2005s are the finest yet; Francois has toned down the extraction, so despite the abundant use of new oak the wines have real class and polish and, most importantly, great balance. A winemaking tour de force.

White**Contour de Poncins, Vin de Pays Viognier**

£125.00

100% Viognier, 20% new oak. Restrained nose a touch tropical. Rich and ripe palate with the tropical fruit showing and underlying acidity. Perfect alternative for a Condrieu and great value. Drink 2007 – 2010.

St Joseph Fruits D’Avilleran

£120.00

85% Marsanne, 15% Roussanne, 25% new oak. Very floral and fragrant. Nice ripe fruit, very appealing already. A hint of toasted oak and nice acidity will help the ageing potential. Drink 2007 – 2010.

St Joseph Mairlant – Very Limited

£140.00

50% Marsanne, 50% Roussanne, 30% new oak. This is showing a bit more complexity with mineral notes. Great concentration and deep, ripe fruit. Very persistent and beautifully balanced too. Drink 2007 – 2011.

Condrieu Les Terrasses du Palat – Limited

£225.00

100% Viognier, 20% new oak. As with all the 2005s this shows a ripe nose but with good restraint. The palate has the same characters with hints of tropical fruit, honey and a touch of oak. The intensity is helped by superb acidity giving the wines a nice balance. Drink 2007 – 2011.

Condrieu Le Grand Vallon – Limited

£225.00

100% Viognier, 30% new oak. The minerality is more obvious on the nose; this is showing a little more closed and tight. The palate has superb concentration, intensity and length. Needs a little more time. Drink 2008 – 2012.

Condrieu De Poncins – Limited

£260.00

100% Viognier, 40% new oak. As always a bigger and more intense style with beautiful minerality. Very ripe fruit too, with honey, floral and complex aromas. Deeper and promising even more ageing potential although, like Francois himself, we like our Condrieu in their youth. Drink 2008 – 2012.

Red**St Joseph Mairlant – Limited**

£140.00

100% Syrah. Huge burst of fruit on the nose, with blackcurrant and redcurrant notes. Cool and precise palate with bright red fruit and nice and precise texture. This is a very sexy wine with immediate appeal but also very good ageing potential. Drink 2009 – 2018.

St Joseph Les Reflets – Limited

£204.00

100% Syrah, 80% new oak. As always a huge wine, often Francois's best. Sweet black fruit, intensely concentrated with a few savoury notes. Very promising and controlled despite a big structure and strong tannin presence. This is superb and will age for a very long time. Drink 2010 – 2020.

Côte Rôtie Le Gallet Blanc – Limited

Est. £240.00

100% Syrah, 60% new oak. Even better than the very good 2004. Very much Côte Rôtie style with seductive notes softening the rich fruit and strong structure. Beautiful blueberry and blackberry fruit with spot on acidity. Masculine and feminine at the same time this is going to be in great demand. Drink 2009 – 2018.

Côte Rôtie La Brocarde – Extremely Limited

Est. £440.00

85% Syrah, 15% Viognier, 100% new oak. We are very lucky to obtain a few bottles of this cuvée “mythique” now recognised as an icon of this Appellation. Not much needs to be said except that the concentration is fabulous and Francois is handling the oak and extraction much better than in earlier years. The balance is fabulous with very good acidity to underline the intensely ripe fruit. Brilliant. Drink 2010 – 2020.

René Rostaing, Ampuis

René has long been regarded as the finest vigneron in Côte Rôtie. An exacting, yet natural, winemaker. He has a wonderfully good-natured wicked streak and a visit to his domaine is always one that leaves you somewhat in awe of the wines and eager to visit again. René's 2005s may not be what he would describe as classical Côte Rôtie, they are far bigger and more concentrated than is the norm, but they are stunning wines. He says that 2005 is his “grand millésime”.

Red**Côte Rôtie Classique**

Est. £320.00

100% Syrah. A typical nose of cassis and violet with a touch of spice. The fruit is very silky and fine. Not lacking in intensity, this wine is showing a beautiful length with hints of pepper and savoury notes. As good a “classique” as we can remember. Drink 2009 – 2015.

Côte Rôtie La Landonne – Limited

Est. £450.00

100% Syrah. Some spices, white pepper and blackcurrant. Bigger and riper flavours with intense voluptuous fruit and good tannins. This is very persistent and appealing. Difficult to resist! Drink 2010 – 2025.

Côte Rôtie La Blonde – Very Limited

Est. £490.00

Almost 100% Syrah, with a splash of Viognier. A step up, if possible, or at least a different more masculine style. Extremely intense, this is a little less charming now but is showing huge potential, and will surely receive great accolades. Ripe and intense black fruit, acidity, tannins, everything is there... except the quantity! Drink 2012 – 2030.

The South

Domaine de Fondrèche, Côtes du Ventoux

Sébastien Vincenti's reputation continues to grow rapidly. His wines now appear on most of the top restaurant lists in the region as well as further afield, and it is noticeable how many other great growers now mention his name when discussing the hottest producers in the Southern Rhône. His wines are unquestionably the best in the Ventoux, but equally, his 2005s show that despite his burgeoning reputation, he is not prepared to stand still. The wines have seen less oak and are more serious than before and surpass all his previous achievements.

White

Côtes du Ventoux Persia £90.00

Classy nose, subtle oak and a hint of apricot. Silky creamy texture, more delicate and harmonious than the 2004. White floral tones and a little minerality. Round and supple. Fine effort. Drink 2007 – 2010.

Red

Côtes du Ventoux Fayard £45.00

50% Syrah, 30% Grenache and 20% Carignan. A touch of oak on the nose dominated by ripe fruit. Ripe, supple strawberry flavours, warm & round. Nice balance. Lovely easy drinking. Drink from 2007.

Côtes du Ventoux Nadal £72.00

45% Syrah, 45% Grenache, 10% Mourvèdre. Quite tight black fruit aromas. Richly structured, serious in style. Tight knit, with good vibrant acidity. Bigger and more complex than the 2004, good ageing potential. Has everything there. Drink 2009 – 2016.

Côtes du Ventoux Persia £90.00

90% Syrah and 10% Mourvèdre. Almost black. Sweet fruit nose, concentrated, with touch of oak. Redcurrant, cassia and blueberry. Rich mouth-feel, plenty of depth. Big, warm tannins, but good freshness here too. Good persistency on finish. Impressive wine. Drink 2010 – 2018.

Domaine Daniel & Denis Alary, Cairanne

Denis Alary is a quiet, yet authoritative man, who consistently produces terrific wines. He doesn't believe in trying to revolutionise the art of winemaking, but goes about his work with assured application. He is a man who listens rather more than he talks. Careful selection and low yields ensure that these are some of the best value offerings in the Rhône. We were particularly impressed with the Jean de Verde this year.

Red

Côtes du Rhône Villages Cairanne £54.00

60% Grenache, 30% Syrah, 10% Carignan. Nose of fresh red berry fruits. Fleshy, lots of ripe red and strawberry fruits on palate. Juicy all rounder. Drink 2007 – 2010.

Côtes du Rhône Villages Cairanne La Brunotte £66.00

70% Grenache, 30% Mourvèdre. Quite a traditional nose, dried herbs and black fruit aromas. Palate follows the same theme of Provençal herbs – bay leaves, laurel and sage and black olive notes. A little tannin structure on finish. Very traditional in style. Drink 2008 – 2012.

Côtes du Rhône Villages Cairanne Font D'Estevenas £78.00

60% Syrah, 40% Grenache. The Syrah is less obvious than usual, a little meaty on the nose. Ripe and succulent palate of roasted meats and smokiness. Quite intense and dense on finish. Made from the oldest Syrah vines in the Southern Rhône. Drink 2010 – 2016.

Côtes du Rhône Villages Cairanne Jean de Verde £104.00

95% Grenache Vieilles Vignes and a little Carignan. Very pure and voluptuous nose, seductive. Fat, round with some glycerol, lovely mouth-feel. Big wine, but in proportion. Good herbs and spices too. Lifting acidity on finish. Will age well, as usual. Drink 2010 – 2017.

Domaine d'Antonin, Côtes du Lubéron

Guillaume Gros is as passionate a winemaker as we know, intensely focussed, but with a great sense of humour, he has grown increasingly frustrated in recent years with the Appellation Controlée authorities and is considering producing his wines outside of the regulations. As he is possibly the best producer in the Lubéron, and produces wines that are unlike any others in the appellation, there is a certain amount of logic to his train of thought. The 2005s show Guillaume's growing maturity; less extracted, but with great concentration and suppleness. They are wines that will benefit, El Nino Loco excluded, from ageing.

Red

Côtes du Luberon El Nino Loco £36.00

60% Carignan, 30% Grenache, 5% Syrah and 5% Mourvèdre. Produced with the young vines, juicy but quite fleshy fruit. Uncomplicated, this is as good as any Côtes du Lubéron. Drink 2007 – 2009.

Côtes du Luberon Pourquoi Pas £60.00

50% Grenache, 40% Carignan, and 10% Syrah. A step up on the previous years. Lost its rustic characters and now rivalling some of the best Côtes du Rhône without losing its identity. Lots of rich and spicy fruit and concentration but with a fresh and balanced mouthfeel. Guillaume is finally settling down and fulfilling all the potential shown in the past few vintages. Drink 2008 – 2010.

Côtes du Luberon Côte Terroir £90.00

60% Grenache, 30% Carignan, and 10% Syrah. 50% aged in 600 litre barrels. A much bigger wine, with ripe fruit and present tannins. A little more bruising, this will require a bit more "elevage" but is extremely promising. Not comparable to any other Lubéron wines. More like a very good Côtes du Rhône Villages, Vacqueyras or Cairanne. Drink 2009 – 2012.

Domaine Gramenon, Monbrison

In line with the "renaissance" of this domaine that began in 2003, the 2005s are richer and more opulent than the already superb 2004 vintage. As always, expect great purity that is the trademark of Gramenon, but also juiciness and great depth this year. Due to the ever growing demand for their wines, the availability from this domaine is extremely limited. No blockbusters here, but finesse and elegance with an underlying freshness due to the altitude and the cool micro-climate. The wines are bio-dynamically produced and little or no sulphur is used. This is the best vintage produced here since Philippe Laurent's death in 2000.

Red

Côtes du Rhône Sierra du Sud – Limited £90.00

100% Syrah. As good a Crozes Hermitage alternative as any (perhaps better than most!). The coolness of the terroir allows a soft and gentle ripeness for the Syrah, developing a sweet and pure fruit. This is unique and cannot be compared to any Côtes du Rhône. Luscious, meaty and savoury. Don't wait too long as our allocation is very limited. Drink 2007 – 2010.

Côtes du Rhône La Sagesse – Limited £98.00

100% Grenache. A simple recipe of low yield, old vines, low sulphur and gentle ageing in barrels produces this outstanding wine. Again the cooler climate allows a long ripening season adding to the finesse and delicacy of this wine. Very seductive with underlying power. Beautiful. Drink 2007 – 2011.

Côtes du Rhône La Mémé – Very Limited £180.00

100% Grenache. The oldest vines of the Domaine and it shows. Like La Sagesse, La Mémé has beautiful concentration and balance but also a little more power and intensity. It will require a little more time but will reward the Grenache lover. Very persistent flavours. Extremely rare. Drink 2008 – 2012.

Domaine de Marcoux, Châteauneuf du Pape

Sophie and Catherine Armenier must be one of the most dynamic sister teams in winemaking. Sophie looks after the winemaking and Catherine the administration. The wines are, as usual, superb this year and all have the trademark Marcoux style running through them. The Lirac faithfully represents the domaine wine type and is their best effort to date by some margin. The white Châteauneuf left us almost speechless and is, again, the best we have tasted here.

White

Châteauneuf du Pape £234.00

65% Roussanne, 35% Bourboulenc. Lovely honeyed, ripe blossom nose. Delicate, creamy texture and very rounded. Dominated by white fruit flavours, mainly apricot and peach. Very graceful. As good a young white Châteauneuf as we have tasted. Super wine. Drink 2007 – 2012, if you can resist!

Domaine de Marcoux, Châteauneuf du Pape cont...**Red****Lirac La Lorentine**

£75.00

Mainly Grenache and Syrah with a little Mourvèdre. Juicy crushed fruits aromas. Trademark Marcoux, clean pure fruit. Cassis, blackberry and white pepper. Very rounded style and sweeter than the 2004. Not big, but charming. Drink 2008 – 2015.

Châteauneuf du Pape

£234.00

Blend of Grenache, Syrah, Mourvèdre, Cinsault. This is mainly aged in concrete tank. The Grenache being very susceptible to oxidation, Sophie Armerier prefers using large tanks to keep the purity of the fruit. As with the past few years, the quality here is superlative and very few Châteauneuf can compare to this fabulous example of purity and complexity. The fruit is rich, intense but so controlled and the alcohol, tannins and acidity are in perfect harmony. Many people will try to get the Vieilles Vignes but the “classic” cuvée deserves equal recognition. Drink 2009 – 2015.

Châteauneuf du Pape Vieilles Vignes – Very Limited

£750.00

Mainly Grenache. One of the true Châteauneuf du Pape icons! Although not as exuberant as the 2003, this is obviously richer and spicier than the beautiful 2004. More a wine for keeping, but still with the silky, pure Marcoux style, a great exponent of the Grenache. Unfortunately, due to the very small production, only a few lucky buyers will be able to buy this wine. Drink 2010 – 2030.

Domaine Grand Veneur (Alain Jaume), Châteauneuf du Pape

Christophe, Alain Jaume's son, continues to improve the offerings from this excellent Domaine that produces some of the best value Châteauneuf available. As the critics become increasingly effusive it would be easy for the prices to move northwards, however Christophe appears not quite to believe that the wines are causing such a stir, so happily the prices remain decidedly on the low side. The whites are better than ever in 2005, while the reds have more depth, concentration and class than we have previously experienced.

White**Châteauneuf Cuvée La Fontaine**

£186.00

100% Roussanne Vieilles Vignes. Barrel fermented and aged in oak. Warm, supple oak on nose. Round and ripe palate with a touch of toastiness, with good balance. Concentrated peach and pear fruit and a little honey. Lovely acidity and great freshness on finish. Super. Drink 2007 – 2012.

Red**Lirac Clos de Sixte**

£72.00

50% Grenache, 35% Syrah, 15% Mourvèdre. Fruit jumping out of the glass. Ripe, sweet and juicy – you want to gulp it down. Creamy black fruit. Supple and round and elegant, touch of fat. Probably the best Clos de Sixte yet. Drink 2008 – 2013.

Châteauneuf du Pape

£123.00

65% Grenache, 25% Syrah, 10% Mourvèdre. Mainly aged in vats. Super-ripe nose, almost smells more mature than a 2005. Blacker and more concentrated than the Lirac. Plenty of rounded mouth-feel and peppery concentration. Good power, well balanced. Not flashy just a very good, perfect representation of Châteauneuf. Drink 2009 – 2018.

Châteauneuf du Pape Les Origines

£180.00

50% Grenache, 30 Mourvèdre, 20% Syrah. Average age of vines 45 years old. A little subdued on nose today. Big and fat on palate, huge concentration of black fruit. Rich and powerful. Big tannins, but not hard. A real 'vin de garde'. Drink 2015 – 2025.

Domaine Clos du Caillou, Châteauneuf du Pape

The recovery is complete. Owner Sylvie Vacheron lost her husband, Jean-Denis in early 2002. She employed winemaker Bruno Gaspard to take over the reins and he has steered the Domaine back to the very top. The 2005s are every bit as good as the 2001s were at the same stage and, who knows they may even turn out to be even better. From the Bouquet des Garrigues up the wines have depth and concentration, finesse and structure that is remarkable. Probably the most exciting tasting of the year for us. We cannot recommend the wines here enough.

White

Châteauneuf du Pape – Limited £216.00

70% Roussane, 20% Grenache Blanc, 5% Clairette and 5% Bourboulenc. Rich concentrated nose, a little oak evident. Big and powerful palate, more intensity and concentration than the 2004. Has elegance despite the power and depth. A big example. Drink 2006 – 2010.

Red

Côtes du Rhône Les Bouquet des Garrigues £72.00

From a vineyard situated between Beaucastel and Rayas. 80% Grenache, 10% Mourvèdre and 10% Syrah. Typical Caillou black fruit and garrigues nose. Lots of volume and ripe succulent fruit. Almost silky (reminds us of the superb 2001, but a bit bigger). Supple and juicy. On top form - delicious. Drink 2009 – 2015.

Côtes du Rhône Quartz £110.00

85% Grenache, 15% Syrah. Explosive fruit nose, bursting with fruit. Sweet, spicy fruit. Classy warm, round tannins. Big, ripe and muscular, but in proportion. Reasonably complex. Very impressive. Drink 2011 – 2018.

Côtes du Rhône Reserve £141.00

70% Grenache, 30% Mourvèdre. Full bodied black, broody nose. Purity and intensely rich on palate. Very ripe with layers of fat and concentration. Quite a lot of structure, definitely masculine in style. Juicy and powerful finish. Wow! Drink 2012 – 2020.

Châteauneuf du Pape £178.00

Made from almost 100% Grenache with a little Syrah. Beautifully perfumed Grenache nose. Very ripe impact of sweet, pure blackberry fruit and herbal notes. Fat and juicy. Warm tannins that suggest good ageing potential. Really pure example of Grenache. Drink 2012 – 2020.

Châteauneuf du Pape Les Quartz Est. £330.00

90% Grenache and 10% Syrah (aged in small barrels). Very intense nose. Very, very ripe impact of pure, sweet black fruit. Real concentration here. Mouth-feel is big and impressive, yet graceful too. Warm tannins on finish. Will need time to really shine, but it will. Drink 2015 – 2025.

Châteauneuf du Pape Reserve Est. £450.00

60% Grenache, 30% Mourvèdre, 10% Syrah, 50% new oak. A little gamey on nose, brooding black fruit. Massive concentration of powerful fruit and some toasty oak, huge and yet still has lovely texture. Black, almost impenetrable fruit. Monolithic but elegant and supple. Hugely polished, stunning effort. Drink 2015 – 2030.

Domaine Santa Duc, Gigondas

Yves Gras, he of the devilish smirk and quick repartee, is owner of the finest domaine in Gigondas. This year his father was lamenting the loss of the majority of his olives to some sort of weevil, while Yves was explaining that because the grapes were so perfect in 2005 he had not really had to do too much in the way of extraction. Thank heavens he didn't as the wines are monumental and could well be his greatest ever. Yes they will need time, but Yves is more excited about this vintage than any other.

Red

Vin de Pays de Vaucluse Les Plans £34.00

50% Grenache, 25% Syrah, 10% Cabernet, 15% Merlot. Ripe nose. Fresh spices and ripe fruit with a hint of black pepper. Still a bit grippy, good acidity. Very good at this level. Needs another 6 – 9 months. Drink 2007 – 2010.

Domaine Santa Duc, Gigondas cont...**Côtes du Rhône Les Quatre Terres**

£48.00

70% Grenache, 25% Syrah, 5% Mourvèdre/Carignan. Juicy nose. Typical Santa Duc rich structure, but plenty of fruit here as well. Textured and reasonably rich, will need a bit of time to get showy. Drink 2009 – 2014.

Gigondas

£108.00

75% Grenache, 10% Syrah, 10% Mourvèdre, 5% Cinsault. From 70 year old vines. Closed on nose. Very ripe, generous blackberry bon-bon fruit. Almost velvety. Dense. Terrific power on finish, tannins evident but ripe and rounded. Very, very good indeed. Terrific potential. Drink 2012 – 2022.

Gigondas Les Hautes Garrigues – Limited

Est. £175.00

80% Grenache Vieilles Vignes, 15% Mourvèdre, 3% Syrah, 2% Cinsault. Slightly gamey on the nose. Dense, sweet black fruit wall together with garrigues and pepper overtones. This is a huge wine, with massive power and structure, but still has great freshness. Drink 2015 – 2025.

Domaine de La Mordorée, Tavel

The ever-dapper Christophe Delorme was looking a little less energised than usual when we saw him, the hard work that all great vigneron put in during and immediately after harvest was evident and he had decided to spend an extra couple of hours in bed that morning in order to try and re-charge the batteries. Some would argue that this is the best domaine in the region, certainly the 2005s are among the best we have ever tasted. The demand will, as ever, surpass supply, but even the often over looked Lirac La Dame Rousse oozes class and is well worth your consideration.

Red**Lirac La Dame Rousse**

£72.00

50% Grenache, 50% Syrah. Wow, how good Lirac can be. Christophe keeps surprising us by constantly raising the quality of his “basic” Lirac. Dark and rich, concentrated but not over-extracted. Nice southern Rhône notes of provençal herbs with rich and spicy fruit and almost perfect balance. Drink 2008 – 2013.

Lirac La Reine des Bois – Very Limited

£114.00

33% Grenache, 33% Mourvèdre, 33% Syrah. Almost black. Incredibly dense and impressive. Lots of everything here, spices, grilled aromas, tons of fruit, perfect acidity and present but controlled tannins. Perfection if it exists!! Drink 2009 – 2015.

Châteauneuf du Pape La Reine des Bois – Very Limited

£395.00

70% Grenache, 10% Mourvèdre, 5% Cinsault, 5% Counoise, 5% Syrah, 5% Vaccarese. The smiles on Christophe and his father’s faces were enough to tell us that they are extremely satisfied by the 2005. As always this has great colour for a Châteauneuf but without losing any of the local characters and expression of terroir. Warm and spicy with beautifully concentrated fruit and quite a big structure. Unfortunately, due to the worldwide fame of this wine, only a few lucky ones will have the chance to buy. Drink 2010 – 2020.

Domaine Font de Michelle, Châteauneuf du Pape

Benefitting from superbly located vineyards, a large part in the well exposed La Crau, Font de Michelle produces classic wines with beautiful expression of the Grenache, base of many of the best Châteauneufs. Ageing is usually done in large tanks “foudres” leaving the quality of the fruit doing most of the work. The result is suave and delicious wines, concentrated and rich with pure terroir characters.

Red**Châteauneuf du Pape**

£150.00

70% Grenache, 10% Syrah, 10% Mourvèdre, 10% Cinsault. Lovely juicy nose with blackberry fruit and scents of dry herbs. This is remarkably supple for a 2005 and almost approachable already but still has enough structure to last well for a decade. Drink 2008 – 2015.

Châteauneuf du Pape Cuvée Etienne Gonnet

£255.00

65% 100 years old Grenache, 20% Syrah and 15% Mourvèdre aged in 2 and 3 years old barriques. Better concentration and extremely rich and ripe fruit. Very fat palate with lots of glycerol and sweetness. This is a very impressive complex wine with succulent flavours, sweet spices and herbs. A superb classic example. Drink 2009 – 2020.

Languedoc/Roussillon

Château de La Négly, Fleury d'Aude

At La Négly, vintages just don't mean the same here as in the rest of the region. Their "poor" vintages make other producers very jealous. 2005 is a superlative vintage and the wines are even better structured and deep than usual but the great winemaking touch and superb handling of the vines has succeeded in producing wines that are not over the top and should age nicely for up to a decade. More than ever, La Négly deserves their ranking as one of the best properties in the Languedoc.

Red

Côteaux du Languedoc La Côte

£48.00

A blend of Grenache, Carignan and a little Mourvèdre. The price suggests that this is a simple wine. Far from it, this has all the characters and nuances of the terroir with spices and herbs on the nose and ripe and juicy fruit. Carefully handled it will be approachable early but has all the components to age nicely for a few years. Drink 2007 – 2011.

Côteaux du Languedoc Les Grès, Domaine de Boède

£76.00

Grenache based with a little Syrah and Carignan. In the same league as the Falaise this has more Grenache and it shows. Sweeter and riper style with a little less tannins and very attractive mouthfeel. As with most of La Négly wines this is great value. Drink 2007 – 2012.

Côteaux du Languedoc La Falaise

£90.00

50% Syrah and almost equal parts of Grenache and Mourvèdre. La Falaise is now an established star in our portfolio and many Genesis customers enjoy it year after year. They are not going to be disappointed by the 2005. As always, La Négly picks very late to express the maximum richness and ripeness in their wines but also to keep enough freshness and balance. Another stunning success. Drink 2008 – 2013.

Borie La Vitarele, Saint Chinian

How lucky Genesis has been to come across this Domaine. Jean Francois and Cathy run this property biodynamically. They are very generous and hard working. The fruit of their labour is showing in the beautiful wines produced here. Not following the fashion of the 1990s, they have always been partisans of gentle and balanced wines, not lacking substance but pleasant to drink even in their youth. The 2005 vintage is not different although there is the added structure of the year and these wines will perhaps require a little more cellaring before drinking. As always they are stupefying value!

Red

Saint Chinian Les Terres Blanches

£48.00

50% Grenache, 50% Syrah. Not dominated by the Syrah, this has some ripe and sweet fruit characters with savoury notes. Gentle and subtle handling makes this more approachable early but this is no weak wine and has enough tannins and substance to age well for 4 to 5 years. Drink 2007 – 2010.

Saint Chinian Les Schistes

£66.00

45% Old Grenache, 45% Syrah, 10% Carignan. This has more complexity with dry herbs and garrigue aromas. The fruit is beautifully ripe and the mouth shows intensity and concentration. Has the style of wines twice its price. This shouldn't be missed. Drink 2008 – 2015.

Domaine Saint Antonin, Faugères

Frédéric Albaret is very nice man! When visiting his property, we are always welcomed with a big smile and the wines are the expression of his character: generous and full of character. The quality here has progressed during the past few years and without any great noise, Frédéric has pushed his property to the top of the appellation, as shown by the superb comments in the Revue du Vin de France for his 2005s. Simple but precise winemaking to enhance the fantastic Faugères terroir is the recipe for producing wines that deliver richness and balance with great mineral notes and fantastic value too.

Red

Faugères

£48.00

45% Grenache-Carignan, 30% Syrah, 20% Mourvèdre and 5% Cinsault. After a difficult 2004 vintage when Frédéric declassified a lot of his wines into a basic cuvée, the 2005 is back to top form. Juicy and rich with ripe berries notes and the classic mineral character from the Faugères terroir. Drink 2008 – 2013.

Faugères Cuvée Magnoux

£78.00

50% Syrah, 30% Mourvèdre and 20% Grenache-Carignan. A selection of the best vineyards showing more concentration and depth. Touch of spices and pepper on the nose, intense and racy palate with beautiful acid to tannin ratio. This is serious and will require some cellaring. Drink 2010 – 2016.

Domaine de L'Hortus, Pic St Loup

Our visit here confirmed the success of the past 20 years. The long and careful work in the vineyards is bearing fruit and the quality is definitely showing. Never fans of massive extraction, the Orliac family have made some well crafted and beautifully handled wines. A classic, the Domaine de l'Hortus deserves a new classification and an upgrading to underline their regularity at the top.

White

Domaine de l'Hortus Grande Cuvée £95.00

Oak aged blend of 60% Chardonnay, 25% Viognier and 15% Roussane. A classic from the Languedoc but only a Vin de Pays because of the Chardonnay content. Creamy and rich with pear and peach notes, a little toast and grilled aromas. This is nicely balanced by just enough acidity and the 2005 has a better concentration than the previous vintage. Drink 2007 – 2011.

Red

Pic St Loup Grande Cuvée £95.00

55% Mourvèdre, 35% Syrah and 10% Grenache. The result of 25 years work and experience and it shows. Rich and ripe characters as one would expect from this region but also polished style and subtlety behind a powerful structure. This has class. Drink from 2009 – 2016.

Clos de l'Anhel, Corbières

The ever growing import of foreign investors in the region should help to develop the status of the Corbières appellation and deservedly so. One of the leading producers today is Clos de l'Anhel: only a few years after creating their small domaine, Sophie Guiraudon and Philippe Matthias have firmly climbed to the top of the Appellation. The ratings by some of the best wine writers confirms the quality of the work here. Not an easy task when working at Chateau Pech Latt, a large estate in Corbières during the week. The 2005 vintage will write another page to their incredible story!

Red

Corbières Les Terrassettes £54.00

A blend of Carignan, Grenache, Syrah and Cinsault. After an amazingly successful 2004, Sophie and Philippe have succeeded again in producing a ripe but fresh wine with crunchy red fruit and great acidity. This is very precise and has great definition with good but not aggressive tannin presence. Drink 2008 – 2012.

Corbières Les Dimanches

£75.00

75% Old Carignan and 25% Syrah. As always a little deeper and more intense. This property is one of the rare ones who know how to handle Carignan. Here, it has style and complexity and none of the rustic characters shown by other producers wines. Beautifully crafted. Drink 2008 – 2014.

Domaine Madeloc, Collioure

Run by the ever young Pierre Gaillard, this domaine has seen a rapid ascension to the very top of the Appellation. Seduced by the magnificent terroir of Collioure, reminiscent of his steep vineyards in Côte Rôtie, Pierre has changed the old fashioned winemaking and, further helped by great vineyard work, the wines are now rivalling the best in the Roussillon. The 2005s benefit from the experience of the last few years and are even more precise and superb, with some voluptuous fruit and great minerality. They should quickly reach iconic status, hopefully staying as good value as they are today.

Red

Collioure Madeloc £112.00

40% Grenache, 40% Mourvèdre and 20% Carignan. Pierre Gaillard and a few other talented producers are beginning to show the immense potential of the Collioure terroir. The wine has an immediate appeal with sweet, spicy and rich nose. The mouth has similar notes with great concentrated fruit and superb minerality. Great value too. Drink 2008 – 2014.

Collioure Crestall

£138.00

70% Mourvèdre and 30% Syrah. This is even better and very complex. Mourvèdre definitely likes the proximity of the sea! Rich, almost inky fruit with big structure and again the minerality given by the steep rocky vineyards. This is a superbly constructed and classy wine. Drink 2010 – 2018.



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1. Prices: all prices are quoted in £ per case (12 x 75 cl), except where indicated, in bond (exclusive of duty and VAT).
2. Order and payment: our minimum order is 1 case (9 litres) and all orders are subject to confirmation. Orders cannot be confirmed until payment is received in full; payment may be made by direct transfer to our bank (Barclays Bank plc: Sort Code 20-51-01 Account 70246999) or by Visa, MasterCard, Switch or Delta. Wines remain the property of Genesis Wines Limited until paid for in full.
3. Delivery: delivery is free for most of the UK for orders over £300 (ex VAT) per consignment. Deliveries will be charged at £20 (inc VAT) for orders less than £300. Delivery charges are applicable on orders to the following postal code areas: AB, BT, DD, DG, HS, IM, IV, KA27, KA28, KW, KY, PA, PH, PO30-42, TD and ZE, where delivery will be charged at cost. Export customers can be put in touch with a freight forwarder.
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