



Rhône 2006 En Primeur Offer

November 2007



Genesis Wines

Our 4th Rhone En Primeur Offer – this has to be as distinguished a collection of Rhone growers as you can find in the UK. The 2006s are a very welcome surprise; they offer superb value, are accessible and are cheaper than their counterparts in Bordeaux and Burgundy.

And there are a few additions: from the North, we have added Natacha Chave's Saint Joseph and Stéphane Ogier's wines. From the South another couple of newcomers, Domaine de la Monardière in Vacqueyras and Domaine Chaume-Arnaud in Vinsobres. The Languedoc sees the largest number of additions, with Clos Marie, the Pic Saint Loup icon, Pas de l'Escalette from Julien Zernott's high altitude vineyards, Château Puech Noble, René Rostaing's property in the south and finally l'Oustal Blanc, a Minervois domaine that has climbed to the very top of the hierarchy in the Languedoc. Please note that we will be offering wines from Domaine de la Vieille Julienne, Domaine de Pegau and other Rhone Estates early in 2008. Please let us know if you would like details on these wines.

N Highlights new growers in the Rhone En Primeur 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.
- TBC prices: we anticipate having these prices in the next 3 weeks.
- Payment is due with order.
- Wines will be shipped between November 2007 and November 2008.

This offer opens on 15 November 2007.

www.genesiswines.com

The Rhône offer and vintage report will be on the website from 15 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

23 November 2007	Christmas Offer
26 November 2007	Christmas Tasting, Royal Thames Yacht Club, Knightsbridge, London
9 January 2008	Burgundy 2006 Cask Sample Tasting, Royal Thames Yacht Club, Knightsbridge, London
14 January 2008	Burgundy 2006 Offer opens

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 2006 En Primeur Offer

Introduction

After the huge success of the 2005 vintage it could have been difficult to praise the 2006. Fortunately, and this has happened almost without break since 1998, 2006 is really a great vintage. Quite different from 2005, but showing other qualities and styles; not typically "vins de garde", the 2006s will nevertheless keep for a very long time and will have the added interest of being much more approachable in their youth with sweet fruit and velvety tannins being the norm this year. 2006 was a "normal" year, hot but without extreme conditions, with a little rain late in the season but generally very dry once again. The growers' opinions tend to vary between considering the vintage to be a mix of 2004 and 2005 or a result close to the 2000 vintage. Time will tell but we are inclined to think the latter may just get the nod. Of course, as always there are exceptions, but most of our producers have made concentrated and juicy wines with deep colour, sleek tannins and a very balanced structure. The mouthfeel is also fresher than 2005. Also worth noting is the continued improvement in the overall quality of the white wines.

The Wines

The South

Without doubt the South has seen another superlative vintage and for some producers even superior to the highly rated 2005. Others place their 2006s between the 2004 and 2005 which is still a great achievement. Alcohol levels are quite high but this is now the norm and the rich fruit combined with a better acidity more than compensate this. On balance 2006 is perhaps the safest bet as the wines are more harmonious, juicy, fresh and still guaranteed to last many years. Châteauneuf du Pape is definitely a place to look for stunning wines but equally so is Gigondas and the slightly cooler places to the east of the region, where value is a major factor. Prices have hardly moved during the last three years, something our friends in Bordeaux and Burgundy should imitate!

There is an abundance of bargains, from the juicy style of Chaume Arnaud, to the rich and warm Clos du Caillou and Marcoux, the polished and poised Fondrèche and La Monardière (two estates that punch massively above their perceived weight), and to the more sturdy style of Santa Duc.

The North

We were a little worried before tasting the northern Rhône as we had heard that 2006 was a cooler vintage and that maybe the reds would not be ripe enough. Fortunately it turned out to be nothing like that, in fact most producers managed to pick perfectly ripe grapes with a little more freshness

than 2005 and beautiful balance. 2006 is a more classic vintage, without excesses but definitely not lacking in anything. Cooler and softer weather conditions suit the Syrah grown in the northern Rhône and help to produce wines that have made this region so successful and so imitated the world over. 2006 is not a vintage for the new wave fans of the blockbuster but one for the real lovers of genuine, pure, finesse-driven northern Rhône wines.

Our praise in the North goes to the Syrah based wines as a whole, a variety so much in demand these days, planted virtually all over the world but still the best exponents are to be found on the steep banks above the Rhône river between Valence and Vienne.

Languedoc/Roussillon

The Rhône's close cousin, the Languedoc Roussillon region is a vast region. Over the years we have selected a handful of domaines that try to extract the wonderful differences between the numerous terroirs. The climate, the altitude and the proximity of the sea have as much influence in the wines' style as human touch and the hard work of the very best producers cannot be ignored. 2006 was also a classic vintage without excesses, that benefited from some rain. The wines on this offer are amongst the best the region produces and can compete with the very best in France. The wines represent superlative value.

Of particular interest are the wines from the Saint Chinian wines from the bio-dynamically run Borie la Vitarele estate. Also in bio-dynamie are the amazing wines from Clos Marie, strangely not available in the UK until now.

Recommendation

It is very difficult to isolate a wine or a producer in such an array of great names and icon wines: the classic and recognised wines are as good as one has come to expect and will not let you down. Prices have remained relatively stable, although the pound is today slightly weaker against the euro. 2006 is yet another success for the Rhône and Languedoc/Roussillon and we strongly recommend the wines in this offer.



James Price & Christian Honorez
November 2007

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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 2006s and was preparing to bottle them 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 £330.00

50% Roussanne, 50% Marsanne, 100 year old vines. Aged in 500 litre oak barrels (demi-muids). Quite mineral, almost Burgundian nose. Round and ripe with nice concentration. White flower and stone fruit notes. Great acidity for a white Rhone.

Drink 2010 – 2020.

Red

Crozes Hermitage £84.00

100% Syrah. Lovely fruity nose with plenty of black fruit and cassis. Rich palate, soft with a touch of spice and nice acidity.

Drink 2008 – 2012.

Crozes Hermitage Cuvée Gaby – Limited £120.00

100% Syrah. More complex and concentrated nose. Sweet, almost jammy fruit with a good dose of spices and pepper and a savoury finish. Drink 2009 – 2014.

Hermitage – Very Limited £330.00

100% Syrah. A little wild as young Syrah can be with masses of cassis and herbs on the nose. Big, concentrated and full of sweet fruit and spices. Drink 2011 – 2020.

Natacha Chave, Tain l'Hermitage

Natacha, sister of Yann Chave, started her own small domaine a couple of years ago. She produces a very small amount of Saint Joseph from the 1.5 hectares she owns. New in 2007 will be a Crozes Hermitage from a 32 year old vineyard she bought this year. All the wines are aged in a mix of barriques and demi-muids, 10% to 20% being new. This is a really exciting new find.

Red

Saint Joseph £ 95.00

100% Syrah. Bright and ripe with cassis on the nose. This really is pure and quite gentle with just enough grip. Looks very promising and should evolve well. Drink 2009 – 2013.

Pierre Gaillard, Malleval

Pierre and Pascale were ready to depart for Collioure and Banyuls when we visited last month and due to stop at another one of their ventures, a domaine in Faugères. But the work in Malleval is still impeccable and the 2006s looked great. All the wines are aged in varying degrees of new and older barrels. The 2006s are concentrated, fine with softer tannins than the 2005s and loads of fruit.

White

Saint Joseph – Limited £125.00

100% Roussanne. Nice and ripe nose with some tropical notes. Rich palate with just enough acidity and concentration. Peach and pear flavours add to the pleasure. Drink 2008 – 2010.

Pierre Gaillard, Malleval cont...

Condrieu – Limited	£215.00
100% Viognier. Classic Condrieu with a hint of toast and rich tropical notes. Great concentrated palate with beautiful ripe flavours notes of lychee and pineapple and a hint of honey. Drink 2007 – 2011.	
Condrieu Fleurs d’Automne (sweet) – 50cl – Limited	£250.00
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 2008 – 2014.	
Condrieu Jeanne Elise, Vin de Paille (sweet) – 37.5cl – Limited	£200.00
100% Viognier. Nice complex nose of rose petals and marmalade with unctuous palate and superb acidity to lift the finish. Touch of crème brûlée and cooked apples too. Drink 2008 – 2014.	
Red	
St Joseph	£96.00
100% Syrah. Very successful this year with gorgeous pure fruit and softer tannins. Supple berry fruit with just enough crunch and a touch of acidity. Already enjoyable and very appealing. Drink 2009 – 2013.	
St Joseph Clos de Cuminaille	£130.00
100% Syrah. From a single vineyard, this is a step up with more intensity and richness. A little toast on the nose with cassis and black fruit flavours, good minerality and dense structure. Drink 2009 – 2015.	
St Joseph Les Pierres	£175.00
100% Syrah. The final selection had yet to be made when we tasted but the components were extremely promising. A little more structure and concentration with great length but still the same sweet and ripe tannins. Drink 2010 – 2020.	
Cornas	£TBC
100% Syrah. From an ex Marcel Juge vineyard. Savoury, peppery nose with black fruit notes. Quite round and plump with a spicy finish. Very good for Pierre’s first attempt in Cornas. Drink 2009 – 2015.	
Seyssuel	£TBC
100% Syrah. This is from a small vineyard across the Rhone that used to be part of the Vins de Vienne operation. Smoky bacon on the nose and plenty of rich and ripe concentrated fruit but with more finesse than the Vins de Vienne example. Very appealing with a touch of southern style Syrah. Drink 2009 – 2015.	
Côte Rôtie	£240.00
100% Syrah. Again, not finally blended during our tasting. Very pure and classy with coolness and fine tannins. Great entry point for those who want to understand the appeal of Côte Rôtie, showing all the classic floral and perfumed notes. Drink 2009 – 2020.	
Côte Rôtie Rose Pourpre – Very Limited	£ 385.00
As always, a step up in intensity and concentration with pepper and spices on the nose. This is very classy with the freshness of the vintage but enough ripeness too and great length. Drink 2010 – 2020.	

Francois Villard, St Michel sur Rhône

Francois' empire continues to grow. The impressive new winery overlooking the Rhône now also has barrels from other producers crammed into every conceivable nook and cranny. Francois oversees everything with an increasingly manic semi-avuncular air that means that any visit is prone to visits to each of the said nook and crannies to check on what the team is up to. However despite the appearance of barely controlled chaos, wines of sublime quality are produced by one of the most passionate wine makers we know.

White

Contour de Poncins, Vin de Pays Viognier £128.00

100% Viognier, 25% new oak. From vineyards just outside the Condrieu appellation, this has most of the same characters with creamy peach and apricot notes and a nice mineral backbone. Perfect alternative to a Condrieu and great value. Drink 2007 – 2011.

St Joseph Fruits D'Avilleran – Limited £120.00

80% Marsanne, 20% Roussanne, 20% new oak. A little tight on the nose with some white flowers. Nice ripe fruit, with a hint of toasted oak and acidity will help the ageing potential. Drink 2007 – 2010.

St Joseph Mairlant – Very Limited £140.00

50% Marsanne, 50% Roussanne, 50% new oak. This is showing a bit more complexity with mineral and toasted notes. A powerful wine with a little pear and peach fruit characters. Very persistent and beautifully balanced too. Drink 2008 – 2012.

Condrieu Les Terrasses du Palat – Very Limited £230.00

100% Viognier, 25% new oak. Nice fresh feel with notes of toast. The palate has the same characters with hints of tropical fruit and some mineral tones. This is still a little closed but should be nice within 6 months to a year. Drink 2008 – 2012.

Condrieu Le Grand Vallon – Very Limited £230.00

100% Viognier, 25% new oak. This is much more mineral and the oak is less present; the palate is tighter with higher acidity too. Needs a little more time. Drink 2009 – 2013.

Condrieu De Poncins – Very Limited £270.00

100% Viognier, 25% new oak. A larger wine with intense style and beautiful minerality. Very ripe fruit too, with apricot nectar and complex, almost burgundian aromas and nice acidity. Drink 2009 – 2013.

Red

L'Appel des Sereines Vin de Pays Syrah £72.00

100% Syrah. Fine nose, a little restraint with ripe Syrah and a hint of minerality. Savoury finish with a touch of sweet oak. Drink 2008 – 2010.

St Joseph Mairlant – Limited £142.00

100% Syrah. Fine and ripe nose, with richer fruit and spices. Better than the 2005, this is getting closer to the Reflets in style, with added concentration of black fruits. Drink 2009 – 2012.

St Joseph Les Reflets – Limited £210.00

100% Syrah, 80% new oak. Lovely juicy nose, with sexy aromas of crushed berries, cassis and pepper. Plenty of good oak too but the structure can handle it. The tannins are supple and ripe with a nice mineral finish. Drink 2010 – 2015.

Côte Rôtie Le Gallet Blanc – Limited £262.00

100% Syrah, 70% new oak. The nose is quite restrained with a little perfume. The palate is more expressive with lots of ripe black fruit and some savoury notes. This is quite fat and showy but has just enough acidity to balance it. Drink 2010 – 2017.

Côte Rôtie La Brocarde – Extremely Limited £475.00

90% Syrah, 10% Viognier, 100% new oak. Not much to say about this exceptional wine except that only a few lucky ones will ever taste it due to the rarity of this cuvée. This has more ripeness and richness but also beautiful balance like all great wines. Brilliant. Drink 2012 – 2020.

N Stéphane Ogier, Ampuis

We are extremely pleased to add Stéphane Ogier's wines to the Genesis portfolio. Stéphane is a young producer who is rapidly gaining a star status. His wines are very refined, in tune with the style that makes this region so much in demand. The reds are wonderfully perfumed expressing the best from the Syrah and his whites have a unique freshness and purity.

White

La Rosine, Vin de Pays Viognier

TBC

100% Viognier. Taut mineral and tropical nose. Very ripe, but well balanced, restrained tropical fruit. Great acidity too, very lively on the finish. Good. Drink 2007 – 2010.

Red

La Rosine, Vin de Pays Syrah

TBC

100% Syrah. The final blend had yet to be made, but two barrels tasted; 1) glorious nose. Big concentrated fruit and a touch of oak. Very pure and juicy. 2) Denser, more complexity and structure. A blend of the two should be excellent. Drink 2009 – 2015.

Côte Rôtie

TBC

100% Syrah. Again final blend not done. Seven barrels tasted. Each showed a super perfumed nose. Full ripe cassis dominated fruit and rounded tannins and great poise and finesse. Stéphane's Côte Rôtie has enormous potential. Drink 2012 – 2020.

René Rostaing, Ampuis

René has long been regarded as the finest vigneron in Côte Rôtie. An exacting, yet natural, winemaker. Each trip to see René reminds you why his wines are so sought after; these are not showy, point chasers, but wines of immense purity and definition. As he is wont to remind you if you want big Syrah based Rhone wines you want to be in Hermitage, not in Côte Rôtie. He describes his 2006s as classical with delicate flowery nose and a fresh, mineral palate.

Red

Côte Rôtie Classique

£265.00

100% Syrah. Lively nose with cassis, pepper and spice. Nice texture on the palate with lovely silky and ripe fruit. Gentle and finely balanced with a touch of minerality. Drink 2010 – 2015.

Côte Rôtie La Landonne – Very Limited

£475.00

100% Syrah. Slightly wild with a little toast and spices on the nose. Bigger and richer with savoury flavours and a little more minerality. Softer tannins than 2005 but plenty of concentration. Drink 2010 – 2018.

Côte Rôtie La Blonde – Very Limited

£495.00

Almost 100% Syrah, with a splash of Viognier. Very rich and dense nose, typical syrah with pepper and spices. Lovely texture, silky but powerful too. This is very classy as usual, seamless and with great length. Drink 2012 – 2020.

The South

Domaine de Fondrèche, Côtes du Ventoux

Sébastien Vincenti's wines continue to set the pace in the Ventoux, a pace so rapid that he appears to be in his own race. These are wines that we feel have grown and matured much as Sébastien has, and that the 2006s are his best yet. Not only do they have class and style, but some of the flashiness that was once apparent has been replaced by finesse, nuance and complexity. The wines are truly exciting here.

White

Côtes du Ventoux Persia

£95.00

Some citrus on the nose with a touch of oak and tropical aromas. The palate is lovely and ripe with peach and pineapple flavours.

This is Sébastien's best ever white. Drink 2008 – 2011.

Red

Côtes du Ventoux Fayard

£48.00

50% Syrah, 30% Grenache and 20% Carignan. Elegant and perfumed nose dominated by ripe fruit. Ripe, supple red and black fruit flavours, warm & round. Nice savoury finish and superb value. Drink from 2007.

Côtes du Ventoux Nadal

£72.00

45% Syrah, 45% Grenache, 10% Mourvèdre. More complex fruit aromas. Richer and riper style, tight knit, with good southern Rhône characters. Sweet, but not cloying on the finish. Drink 2009 – 2016.

Côtes du Ventoux Persia

£95.00

90% Syrah and 10% Mourvèdre. Very dark and intense colour. Sweet and perfumed nose, concentrated, with some Cote Rotie notes of violet and pepper. Sweet, ripe with a bit of oak on the finish. Superb wine. Drink 2010 – 2018.

Domaine Alary, Cairanne

Denis Alary continues to go about his business in a quiet assured manner. He knows that Cairanne is never going to hit the heady heights of some of the more illustrious appellations of the southern Rhône, so instead he contents himself with making very good, unpretentious wines that always find favour among our clients, not least of all because they deliver in terms of quality against price. He, as do we for that matter, believes his 2006s are better than his 2005s.

Red

Côtes du Rhône Villages Cairanne La Brunotte

£66.00

70% Grenache, 20% Mourvèdre, 10% Carignan. Like the Côtes du Rhône this is an easy, fruit based style with just a little more structure and concentration. Good traditional, great value Rhône. Drink 2008 – 2012.

Côtes du Rhône Villages Cairanne Font D'Estevenas

£82.00

60% Syrah, 40% Grenache. The Syrah dominates at this stage with a touch of smoky bacon. Like the other 2006s, this is ripe with soft and round tannins and a touch more freshness than 2005. Made from the oldest Syrah vines in the Southern Rhône. Drink 2010 – 2016.

Côtes du Rhône Villages Cairanne Jean de Verde

£108.00

90% Grenache Vieilles Vignes and 10% Carignan. Very silky and voluptuous nose, seductive. The Grenache gives a lot of rich and ripe characters with a lot of glycerol. But there is a good underlying structure and acidity that should ensure longevity too.

Drink 2010 – 2017.

N **Domaine Chaume Arnaud, Vinsobres**

Philippe and Valérie Chaume-Arnaud's large (40 hectares) property is located in Vinsobres, a village at the northern edge of the southern Rhône region. The naturally cooler climate gives more freshness to the wines and Philippe is using this to his advantage in making easy drinking "vins de soif" but still with plenty of character. They have been running the domaine organically for several years and are in the process of converting to biodynamie and, a rarity these days, no oak ageing is used.

White

Côtes du Rhône Villages La Cadene

£66.00

50% Viognier, 50% Marsanne. This must be one of the best pound for pound whites made in the southern Rhône. Creamy and flowery with a hint of honey and ripe apricot on the nose. The palate is wonderfully rich but with racy acidity too. Why can't there be more white Rhônes as good as this? Drink 2007 – 2010.

Red

Côtes du Rhone

£42.00

60% Grenache, 20% Syrah and 20% Cinsault. Lovely ripe strawberry and juicy fruit. Pure and uncomplicated, this is a superb Côtes du Rhone for drinking young (and loads of it!) with friends. Drink 2007 – 2009.

Vinsobres, Cotes du Rhone Villages

£60.00

70% Grenache, 15% Syrah and 15% Carignan. A big step up in style. Riper and more concentrated with tight structure. This will require another couple of years to develop fully. Serious wine at a bargain price. Drink 2008 – 2010.

Domaine Gramenon, Monbrison

In line with the "renaissance" of this domaine that began in 2003, the 2006s follow the highly successful 2005 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.

Red

Côtes du Rhône Sierra du Sud – Limited

£95.00

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. Don't wait too long as our allocation is very limited. Drink 2008 – 2011.

Côtes du Rhône La Sagesse – Limited

£102.00

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 2008 – 2011.

Côtes du Rhône La Mémé, Ceps Centenaires – Very Limited

£195.00

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 2009 – 2013.

N **Domaine de la Monardière, Vacqueyras**

Christian Vache and his son Damien look after their vineyard themselves and believe that the vineyard is the core essence of great wines. They do not use any herbicides on the 50 acre domaine and instead plough the vines to promote more aeration and better drainage. The wines themselves are stunning and powerful and are amongst the most serious southern Rhone wines outside of Chateauneuf du Pape.

Red

Vacqueyras Les Deux Monardes

£ 84.00

70% Grenache and 30% Syrah. Nice with fresh berry nose and a hint of pepper. This is concentrated and juicy with some sweet spices, a ripe palate and lifted finish. Drink 2009 – 2013.

Vacqueyras Vieilles Vignes

£126.00

60% Grenache, 20% Syrah and 20% Mourvèdre. A big step up with increased concentration. Silky and deep nose with lots of spices and richness. Nice polished style with deep fruit and very nice mouthfeel. Great wine. Drink 2010 - 2015.

Domaine Santa Duc, Gigondas

Are the winds of change blowing through Yves Gras' cellar? We think so as the style seems to have changed quite a lot. Don't worry, there is still plenty of grunt and matiere in Yves's wines but, helped by the vintage, Yves has softened his extraction and obtained more fruit and softer tannins than usual. The wines will still age beautifully but we believe that they will be more approachable in their youth. We will be able to see for real with the 2007s if it was only due to the characteristics of the 2006 vintage.

Red**Côtes du Rhône Les Quatre Terres**

£50.00

70% Grenache, 25% Syrah, 5% Mourvèdre/Carignan. Juicy almost supple nose. Lovely ripeness on the palate with warm and rich tannins without the firm structure of previous vintages. Drink 2008 – 2012.

Roaix, Côtes du Rhône Villages

£63.00

A majority of Grenache with 20% Syrah. This is new for Yves as he used to blend this in the Côtes du Rhône but now with slightly larger vineyard holdings he decided to bottle a small part as Roaix, a village close to Gigondas. Riper with black fruits and provençal herbs. A more serious wine with a tighter structure. Drink 2009 – 2013.

Vacqueyras, Côtes du Rhône Villages

£78.00

80% Grenache and 20% Syrah. Some of this was also going in the Côtes du Rhône previously. More intense with some oak notes. Ripe fruit with warmth and spicy edge and a hint of garrigues. A bit more rustic too and a little closer to the traditional house style. Powerful finish. Drink 2010 – 2015.

Gigondas

£115.00

75% Grenache, 10% Syrah, 10% Mourvèdre, 5% Cinsault. From 70 year old vines. Unusually sexy nose with lots of fruit. The palate is also quite sweet and extremely round and juicy. This is very appealing and the structure is well hidden by the ripeness and almost silky style. Drink 2011 – 2020.

Gigondas Les Hautes Garrigues – Limited

£185.00

80% Grenache Vieilles Vignes, 15% Mourvèdre, 3% Syrah, 2% Cinsault. Very intense and dark in colour. This is huge but once again the tannins are not as powerful as in previous years. Lots of spices and herbs and extremely appealing sweet finish. Drink 2013 – 2025.

Domaine de La Mordorée, Tavel

It's not often that during our visits we are asked to participate in a TV program but it happened this year at La Mordorée. Christophe Delorme is widely recognised as the best domaine in the southern Rhone and a French TV team is filming a year in the life of a top producer. That morning they were obviously filming the visit of an importer! Not easy to discuss and taste when you have a microphone almost stuck to your chin but Christophe's wines are so reliable that tasting them is almost unnecessary. As always the range is magnificent and Christophe rates his 2006s close to the 2005s and superior to the 2004 vintage.

Red**Lirac La Dame Rousse – Limited**

£80.00

50% Grenache, 50% Syrah. Bags of fruit, blackberry and cassis with some spices. This is round and quite rich but with silky tannins and quite a bit of acidity giving an added freshness. As per all the La Mordorée wines quantities are very limited Drink 2008 – 2013.

Lirac La Reine des Bois – Very Limited

£125.00

33% Grenache, 33% Mourvèdre, 33% Syrah. Almost black and very dense with more oak. Not as huge as the 2005 but more voluptuous and soft. Intense fruit with good definition and superb polish. This is so classy and impressive for a Lirac. Drink 2009 – 2015.

Domaine de La Mordorée, Tavel cont...**Châteauneuf du Pape La Reine des Bois – Very Limited**

£400.00

70% Grenache, 10% Mourvèdre, 5% Cinsault, 5% Counoise, 5% Syrah, 5% Vaccarese. Not the final blend but already a blockbuster; almost opaque with lots of complex aromas and flavours. Black fruit, pepper, sweet spices, the lot, all being rounded by firm but controlled structure. Very long finish, amazing. Drink 2011 – 2020.

Domaine de Marcoux, Châteauneuf du Pape

A new weathervane above the property has a Harry Potter-esque look to the uninitiated eye, but actually reflects the bio-dynamic methods employed by one of the greatest growers in Chateauneuf du Pape. We love the wines here that tend to have a feminine streak and delicate charm (as far as Chateauneuf can be delicate!) to them, and the 2006s have this a plenty. The Lirac also gets better with every year.

White**Châteauneuf du Pape**

£235.00

65% Roussanne, 35% Bourboulenc. Mineral and concentrated nose. Delicate, fresh texture and soft. This shows a little restraint but has nice ripe peach notes and a very elegant finish. Drink 2008 – 2013!

Red**Lirac La Lorentine**

£75.00

Mainly Grenache and Syrah with a little Mourvèdre. Lovely richness on the nose. Classy with cassis and black fruits flavours and some spices. Nice acidity and a savoury finish. Superior to the 2005. Drink 2009 – 2015.

Châteauneuf du Pape – Limited

£240.00

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. Lovely nose, pure with supple mouthfeel, rich without excess, a touch of spiciness and garrigues and nice acidity. This is a great success, trademark Marcoux. Drink 2009 – 2015.

Châteauneuf du Pape Vieilles Vignes – Very Limited

£750.00

Mainly Grenache. One of the real Châteauneuf du Pape icons! Yet another tremendous wine, very Marcoux in style with perfect definition and purity of fruit. Dense, structured but silky and complex too. So balanced for such a huge wine. Only a couple of hundred cases produced each year. 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 with the increased points, however Christophe has decided that with the quality of the 2006 vintage it is better to produce another cuvée that warrants a higher price and resolutely keep his other wines at the leading edge of price vs quality in the appellation.

White**Châteauneuf Cuvée La Fontaine – Limited**

£198.00

100% Roussanne Vieilles Vignes. Barrel fermented and aged in oak. Consistently one of the best white Chateauneuf. Creamy and tropical notes with a touch of oak that will blend within 12 months. Surprising freshness for such a rich wine. Nice in its youth, it will age well for 5 or 6 years. Drink 2008 – 2013.

Red**Côtes du Rhône Villages Champavins**

£54.00

60% Grenache, 25% Syrah, 15% Mourvèdre. From a vineyard quite literally next to the Chateauneuf appellation (all of 4 metres outside!) and close to Chateau Beaucastel to boot. Not Chateauneuf in style but a pretty good Côtes du Rhône with all the spices and warm ripe fruit. The 2006 is very juicy with nice crushed berries and good freshness too. Drink 2008 – 2013.

Lirac Clos de Sixte	£78.00
50% Grenache, 35% Syrah, 15% Mourvèdre. Bright fruit with the Syrah showing at this stage. Sweet and very ripe black fruits, a little exuberant and showy. The finish is still a touch tight but this should be approachable in a couple of years. Drink 2009 – 2014.	
Châteauneuf du Pape	£147.00
65% Grenache, 25% Syrah, 10% Mourvèdre. Very little oak for this cuvée. Black fruit on the nose, and very concentrated. Livelier than the 2005, this has a fresher feel with superb balance. The fruit is very appealing with a lovely savoury and spicy finish. Drink 2009 – 2018.	
Châteauneuf du Pape Les Origines	£198.00
50% Grenache, 30% Mourvèdre, 20% Syrah. Average age of vines 45 years old. As always a star of the domaine. A bigger and bolder wine, with some meaty notes, very ripe mouthfeel and a little more grip. Nice flavours of blackberry and black olives. Great length. Always one of our favourites, and superb value. Drink 2014 – 2025.	
Châteauneuf du Pape Vieilles Vignes	£340.00
50% Grenache, 25% Mourvèdre, 25% Syrah. A selection of the oldest vines. This is even meatier with the same black olives, blackberry notes and a touch of oak. A little more showy but not overblown and benefiting from the softness and freshness of the 2006 vintage. A serious wine. Drink 2014 – 2025.	
Domaine Clos du Caillou, Châteauneuf du Pape	
Winemaker Bruno Gaspard unquestionably knows what to do here, and whilst we would never suggest that owner Sylvie Vacheron sits back and watches, she probably could. The 2005s were a huge success and the 2006s are every bit as good. From the Bouquet des Garrigues up the wines have depth and concentration, finesse and structure that is remarkable. Already amongst the great Chateauneuf du Pape domaines, the Clos du Caillou is rapidly becoming one of the superstars of the Rhone and they deserve it.	
White	
Côtes du Rhône Les Bouquet des Garrigues	£80.00
Richer and riper in style. This has more complexity with some exotic touches and a nice and mellow palate. Good length too. Drink 2008 – 2011.	
Châteauneuf du Pape – Limited	£225.00
70% Roussane, 20% Grenache Blanc, 5% Clairette and 5% Bourboulenc. This is different from Marcoux and Grand Veneur. Rich nose, with some toast. Very rich and powerful, this doesn't deny its origins but also benefits from nice freshness and very good élevage. Drink 2008 – 2012.	
Red	
Côtes du Rhône Les Bouquet des Garrigues	£75.00
From a vineyard situated between Beaucastel and Rayas. 80% Grenache, 10% Mourvèdre and 10% Syrah. Very impressive nose of garrigues, black fruit and spices. The blend wasn't finalised during our visit and one of the cuvées was showing strong aromas of menthol. Perhaps the Bouquet des Garrigues 2006 will be recommended against colds and flu! As always the Rolls Royce of Cotes du Rhone, a real baby Chateauneuf. Drink 2008 – 2013.	
Côtes du Rhône Quartz	£112.00
85% Grenache, 15% Syrah. Typical Caillou with rich and spicy nose with hints of cassis. Very concentrated and meaty, black cherry and sweet spices. Silky and powerful at the same time. This is a serious wine. Drink 2010 – 2016.	
Côtes du Rhône Réserve	£154.00
70% Grenache, 30% Mourvèdre. Delicious and sexy nose with a hint of oak due to the élevage in a fairly new foudres. This is quite fat but balanced with nice grip and acidity brought by the Mourvèdre. Very appealing; many Chateauneufs would like to be as good as this! Drink 2011 – 2020.	

Domaine Clos du Caillou, Châteauneuf du Pape cont...**Châteauneuf du Pape Les Safres**

£195.00

Made from almost 100% Grenache. Les Safres is the type of sandy soil found in this part of Châteauneuf du Pape (close to Rayas).

Nice fragrant Grenache nose. Sweet strawberry fruit with a touch of vanilla, sweet spices and provencal herbs. Rich but not heavy finish. Absolutely delicious already. Drink 2012 – 2020.

Châteauneuf du Pape Les Quartz

£335.00

90% Grenache and 10% Syrah (aged in small barrels). Another stunner with lots of strawberry, blackcurrants and other black fruits with some smoky bacon from the Syrah. Rich and silky palate but quite tight finish at present. Very persistent and fresh, needs a bit of time. Drink 2014 – 2025.

Châteauneuf du Pape Réserve

£550.00

60% Grenache, 20% Mourvèdre, 20% Syrah, half in foudres and half in demi-muids. A huge wine but so balanced! Plenty there, concentration, fruit, spices and texture but everything seems to be in harmony. This is extremely classy and definitely part of Chateauneuf premier division. Drink 2015 – 2030.

Languedoc/Roussillon

N Clos Marie, Pic St Loup

Christophe Peyrus started making wine in 1995 and has progressed from organic to biodynamic methods. In just 12 years the domaine is now recognised as the leader in the region and beyond. The reds are blends of Grenache and Syrah, with the exception of the Metairies that has some old Carignan. The oldest vines and the best terroirs are reserved for the cuvée Simon.

Red

Pic St Loup l'Olivette

£80.00

40% Syrah, 40% Grenache, 10% Mourvèdre and 10% Cinsault. Although this wine is made for earlier drinking, the élevage is very meticulous and serious. Lots of freshly crushed berries with a little spice on the palate and a lovely fresh finish. Drink 2008 – 2012.

Pic St Loup Métairies du Clos

£120.00

50% Grenache, 30% Old Carignan and 20% Syrah. A step up with a nice blend of traditional varieties, especially a very nice parcel of old Carignan. A touch of pleasant rusticity giving an extra dimension to the wine. Spicy and rich with a lovely extract and racy acidity. This is beautifully crafted. Drink 2009 – 2015.

Pic St Loup Simon

£120.00

50% Grenache and 50% Syrah. A slightly more polished style, with rich and spicy notes. Round and ripe fruit but again the same class and definition. These wines are in great demand amongst the top French restaurants and we can understand why. Drink 2010 – 2015.

Château Puech Noble, Coteaux du Languedoc

Domaine du Puech-Chaud is the southern property of René Rostaing, the great Côte Rôtie producer. The Domaine is situated nine miles outside of Nîmes on the way to Montpellier. Here René uses his vast experience of terroir to get the best out of limestone soils. Using the same uncompromising techniques as at his Rhône property he produces wines of great class and elegance.

White

Coteaux du Languedoc Puech Noble

£95.00

The white is a full bodied Grenache Blanc based blend with a little Rolle and Viognier. It shows impressive creamy, citrus and mineral notes. Once again René's delicate touch is showing how good white Languedoc can be. Drink 2008 – 2011.

Red

Coteaux du Languedoc Puech Noble

£108.00

The red is a Syrah-based blend with a little Mourvèdre and Grenache. It has both the power and structure of the region, but with finesse and depth that René can get from the terroir. Not a blockbuster, this is beautifully crafted and very fine. Drink 2008 – 2012.

Pas de l'Escalette, Côteaux du Languedoc

Situated right in the heart of the Languedoc, the 10 hectare vineyards of Pas de l'Escalette are surrounded by low walls called 'clapas'. At 300 metres above sea level, the vines enjoy cool nights during the hot summer months which prevent the grapes from becoming too blowsy and unbalanced and allow for good acidity levels. These red wines made by Julien Zernott and Delphine Rousseau are made of a blend composed of Carignan and Grenache and Syrah and are intensely pleasurable, whilst the white has all the freshness that one could hope for in this part of the world.

White

Les Clapas Blanc, Vin de Pays de L'Hérault

£105.00

A blend of 45% Carignan Blanc, 45% Terret Bourret and 10% Grenache Blanc. Vinified and aged in demi-muids, this wine benefits from the altitude of Julien's vineyards giving an added freshness and definition. This is as serious as it gets for Languedoc whites. Drink 2008 – 2012.

Pas de l'Escalette, Côteaux du Languedoc cont...

Red

Les Petits Pas, Côteaux du Languedoc £52.00

A blend of 40% Grenache, 30% Carignan, 20% Syrah and 10% Cinsault. This is made for early drinking; a "vin de soif" for immediate pleasure. Great freshness. Drink 2008 – 2011.

Les Clapas, Côteaux du Languedoc, Terasses du Larzac £69.00

40% Grenache, 30% Carignan, 20% Syrah and 10% Cinsault. This is more serious with garrigues and spices and a little more structure. Needs just a bit more time. Nice aromatic finish. Drink 2009 – 2012.

Les Grands Pas, Côteaux du Languedoc, Terasses du Larzac £105.00

40% Grenache, 30% Carignan and 30% Syrah. A more powerful wine, richer with a hint of toasty oak. From a selection of the best and oldest vines. Intense and great character. This has been highly praised in the French wine press. Drink 2010 – 2015.

Borie La Vitarele, Saint Chinian

How lucky Genesis has been to come across this domaine. Jean Francois and Cathy Izarn run this property bio-dynamically. 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 2006 vintage is showing a little more fruit than the 2005 with the usual freshness and purity synonymous with this domaine. As always they are stupefying value!

Red

Saint Chinian Les Terres Blanches £48.00

50% Grenache, 50% Syrah. One of the steals of our offer This should be 30% more expensive but don't say anything, just enjoy. Nice and pure fruit with the right level of extraction, serious enough but also enjoyable in its youth. Drink 2008 – 2011.

Saint Chinian Les Schistes £68.00

45% Old Grenache, 45% Syrah, 10% Carignan. The big brother of the other Saint Chinian. A little more structure and concentration and a longer élevage. Needs a little more time but this will create a lot of pleasant surprises in 3 or 4 years. Drink 2009 – 2015.

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. 2006 was again successful if not as powerful as 2005 but the wines don't need much more extract as they are already so rich and intense. 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. Another stunning wine offering tremendous value. Uncomplicated but full of ripe fruit and spices with a touch of minerality. Made for earlier drinking but made seriously without compromise. Drink 2008 – 2012.

Côteaux du Languedoc La Falaise £90.00

50% Syrah and almost equal parts of Grenache and Mourvèdre. La Falaise is one of our most successful Languedoc wines. Pretty logical really when you consider that year after year the team at La Négly produces a superbly rich and intense wine, ripe without being overblown. Even in lesser vintages, La Falaise is a reference in the Languedoc and 2006 is a very good vintage. Drink 2008 – 2013.

N L'Oustal Blanc, Minervois

Claude Fonquerle looks after this 10 hectare property in partnership with Philippe Cambie, the leading oenologist in Châteauneuf du Pape. Philippe is consultant for many top Châteauneuf properties and a number of other leading Rhône estates. The work, started in 2002, is very precise and meticulous. The selection in the vineyards and before vinification is severe, meaning superbly crafted and concentrated wines. The main varietal is Grenache but a judicious blend of Syrah, Cinsault and old Carignan gives extra complexity and finesse. They have received more accolades and awards than any other domaine in the Languedoc, culminating in the Wine of the Year in the Revue des Vins de France with one of their 2005s.

White

Cuvée Naick, Vin de Table

£132.00

Grenache Gris and 5% Maccabeo vinified in demi-muids. Ripe peach and apricot on the nose with rich palate, sweet spices and complex aromas. Balanced wine with a powerful finish. Drink 2008 – 2010.

Red

Cuvée Naick

£72.00

A blend of 40% Cinsault, with the balance coming from Carignan, Grenache and Syrah. This is unique as the use of a majority of Cinsault is not allowed in the Minervois appellation. Vin Plaisir, the cuvée Naick is the proof that with the right terroir, a talented winemaker can produce exceptional wines from a variety like the Cinsault usually destined to make Rosé. Drink 2008 – 2012.

Minervois

£116.00

A blend that is predominantly Grenache with some Syrah and Carignan. Very intense and deep. Way above the appellation, concentrated and rich with black fruits and nice mineral characters. Ripe and sweet but not overblown, this is more than a match for many great wines from the south of France. Drink 2009 – 2015.

Minervois La Livinière

£172.00

A blend of old vines Grenache and 5% Carignan. Black fruits and minerals notes. Superb texture with great concentration but without heaviness. This is very powerful but also superbly balanced with a silky mouthful and a mineral finish. Amazing wine. Drink 2009 – 2016.

Minervois Maestoso

£172.00

Equal parts of Grenache, old Carignan and Syrah are used for this cuvée. Not dissimilar to the previous cuvee, this is aged in the "magic casks" the brand developed by Dominique Laurent and Michel Tardieu. This is also very silky and polished with amazing concentration. Superb lengthy palate. Drink 2009 – 2016.

Domaine Madeloc, Collioure

Run by the ever young Pierre Gaillard, this domaine has seen a rapid ascent 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 2006s are following the hugely successful 2005s and they should quickly reach iconic status, hopefully staying as good value as they are today.

White

Collioure Tremaloc – Limited

£84.00

Grenache Gris and Grenache Blanc. Hugely successful with some of our rather famous restaurant customers, this is showing the true potential of a great terroir. Fabulous minerality and a touch of freshness and iodine. Rich but not heavy finish. Drink now – 2010.

Red

Collioure Serral

£96.00

70% Mourvèdre and 30% Syrah. This is 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 2011 – 2020.

Domaine Madeloc, Collioure cont...**Collioure Madeloc Magenta**

£108.00

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. This wine has an immediate appeal with a sweet, spicy and rich nose. The mouth has similar notes with great concentrated fruit and superb minerality. Great value too. Drink 2010 – 2016.

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