

Wines From the Rhone / My Cellar for the HFWS. Rob Smith 6th February 2008

	Wine	Year	%	Recommend 'Drink By'	Tasting Notes provided by Jon Hurley	Price
1	Louis Roederer	N/V	12	end of the AGM	A mature Champagne. Mellow, soft, and still fresh. Delicious. A rare bargain at a tenner!	£10
2	Hermitage Blanc Chante Allouette	2001	14	2005-18	Rich, creamy, flavoursome. Excellent wine.	£22.74
3	Cotes du Rhone Villages Rasteau l'Andeal	2000	13.5	2004-10	A basic red, lacking fruit from this hot year. Lap the remainder up with casseroles.	£6.55
4	Cotes du Rhone Villages Vinsobres	1999	13.5	2003-14	Withering on the vine this one. Treat as above. A/C Cotes du Rhone is best drunk sooner than both of these (say 3/4 years)	£6.15
5	Vacqueyas (Jaboulet)	1998	14	2002-14	Nice. Light fruit, but soft, clean and fragrant.	£8.41
6	Cornas (Jaboulet)	1998	13	2005-15	A poor bottle. Unlucky Rob. What we call 'out of condition'. Down the drain I'm afraid. P/S Don't cook with bad wine.	£9.00
7	Gigondas 'Pierre Aguille' (Jaboulet)	1998	14	2002-14	Light, soft. A trifle long in the tooth but perfectly drinkable with cheese/ steak and kidney. Warm region wines often lack acidity, a natural preservative.	£12.00
8	Chateauneuf du Pape Domaine de Vieux Telegraphe	1995	14	2001-17	Brilliant. For me the wine of the night. Elegant, (Grenache is a beautiful fragrant grape). Rich	£12.40
9	Chateauneuf du Pape Ch Beaucastel	1995	13.5	2005-20	More typically Chateauneuf. A rich, soft, spicy, pudding of a wine.	£14.41
10	Hermitage La Chapelle	1988	13	1998-2010	Big rich dark closed wine which may need more time.	£16.41