

SOMMELIER WINE AWARDS



2013

YOUR GUIDE TO THE BEST ON-TRADE WINE

**SAINT-DAMIEN GIGONDAS 2010, RHÔNE, FRANCE****£16.33 @ HALLGARTEN DRUITT & NOVUM WINES**

Medium ruby in the glass, this is light and elegant on the nose, with jammy fruits on the palate and coffee notes on the finish. "Spicy minerals run alongside white pepper and red berries, with memorable tannins and acidity, and a long finish. A big, peppery bold wine with some juicy fruit," said team leader Natasha Hughes.

**DOMAINE DU MONTEILLET, CÔTE-RÔTIE LES GRANDES PLACES 2007, RHÔNE, FRANCE****£47.85 @ BOUTINOT**

"Glorious," "stunning" and "unique" – just three of the words that illustrate why this became the post-French Critics' Choice, despite its price. Plus the fact that it is drinking well now. The bouquet is a mix of mature leather and game, bright red fruit, with hints of tobacco and jammy figs, while the peppery palate has a long length and grippy tannins. Match with game, spiced rack of lamb or Indian dishes.



SILVER

VIDAL-FLEURY, CÔTES DU RHÔNE BLANC 2011, RHÔNE, FRANCE**£8.13 @ LOUIS LATOUR AGENCIES**

Delicate nose with light floral notes alongside a touch of pear. Dry, with a lovely freshness on the palate plus a mineral character alongside the apricots and peaches, and a long oily finish.

**DOMAINE CHANTE CIGALE, CHATEAUNEUF-DU-PAPE BLANC 2011, RHÔNE, FRANCE****£14.35 @ BOUTINOT**

Pale gold with cooked apple and pear; plus hints of spice on the nose. More apples and white pepper on the palate with a light minerality. "Light, elegant and fresh," said Vajante's Christophe Richelet.

JABOULET, DOMAINE MULE BLANCHE CROZES-HERMITAGE 2011, RHÔNE, FRANCE**£21.05 @ BIBENDUM WINE**

"A big wine with nice richness," said Hotel TerraVina's Laura Rhys-MS. "Wild flowers and honey wax notes lead to a fresh palate with nice texture, lovely stone fruits, a long, lingering finish and a touch of sweetness," said top fan Roger Jones of The Harrow at Little Bedwyn.

JABOULET, DOMAINE DES GRANDS AMANDIERS CONDRIEU 2010, RHÔNE, FRANCE**£35.84 @ BIBENDUM WINE**

Complex, integrated and vibrant, this impressed all. "Honeysuckle and white flowers mix with apricots and vanilla on the nose. Peach and apricot flavours run alongside mineral and smoke on the dry, full-bodied palate, with its smooth, long finish," said Philippe Moranges of Hakkasan Harway Place.

DOMAINE DES CIGALOUNES, LIRAC 2010, RHÔNE, FRANCE**£8.82 @ HALLGARTEN DRUITT & NOVUM WINES**

"Attractive nose with red fruit, florals, black pepper and mineral notes. The palate tastes of the warm South with some dusky tannins," said Winelec's Tim Wilman MW.

CAVE DE TAIN, LES HAUTS DU FIEF CROZES-HERMITAGE 2010, RHÔNE, FRANCE**£11.80 @ BOUTINOT**

"Tasty and dark fruit, with a touch of chocolate and mint. The palate is well balanced, with high tannins, lots of pepper and a long-lasting dry finish," said Irina Atanasova of Fifteen London. "Stunning value for the complexity," said Athila Routs of The Arts Club. With its grippy tannins, one for the decanter.

GEORGES REYNAUD, CROZES HERMITAGE ROUGE 2011, RHÔNE, FRANCE**£17.20 @ LIBERTY WINES**

Very deep purple, with a classic mix of earth and Syrah perfume. While The Rib Room's Louise Gordon found juicy red cherries with fresh perfumed raspberries and a hot, mouthwatering finish, Marco Feraldi of St James's Hotel and Club said, "A well-balanced oaky support adds more depth and complexity."

DOMAINE DU MONTEILLET, CÔTE-RÔTIE FORTIS 2009, RHÔNE, FRANCE**£26.60 @ BOUTINOT**

Lightly flavoured with great balance, this impressed all. "Immediate star anise and wood spice on the nose with a base of macerated red fruits which come to the fore in the palate. A long length and silky tannins," said Louise Gordon of The Rib Room. Likely to be even better in four years' time.

JABOULET, HERMITAGE LA PETITE CHAPELLE 2010, RHÔNE, FRANCE**£51.00 @ BIBENDUM WINE**

Great marriage of fruit, tannin and acidity, this has plums, pepper and elegantly integrated dark chocolate allied with a freshness and long-lasting finish," said Irina Atanasova of Fifteen London. "Very well made. One for wine lovers," she added.

JABOULET, HERMITAGE LA CHAPELLE 2009, RHÔNE, FRANCE**£118.00 @ BIBENDUM WINE**

"An unbelievable concentration, yet extremely silky on the palate," said a bewitched Marco Feraldi of St James's Hotel and Club. Intense cherry and fig jam with some spice and white chocolate creeping through on a seamless palate with well-integrated oak. "Fragrant, perfumed and very fine. Long. Will get even better over the next decade," said team leader Richard Bampfield MW.

BRONZE

COLOMBO & FILLE, CÔTES DU RHÔNE BLANC 2011, RHÔNE, FRANCE**£6.64 @ HATCH MANSFIELD**

White flower and apple-skin aromas; this is quite rich on the palate, with apple and poached, spiced pear, a dry mineral finish and marked acidity.

**DOMAINE DE MOURCHON, LA SOURCE 2012, RHÔNE, FRANCE****£7.95 @ DOMAINE DE MOURCHON**

Floral and aromatic, with lightly rooked orchard fruit on the palate and a spicy lemon finish. "Poached conference pears with a hint of honey on the nose," said Tom Forrest of Vioopols.

DELAS, GRIGNAN-LES-ADHÉMAR 2010, RHÔNE, FRANCE**£6.13 @ BERKMANN WINE CELLARS**

Soft, fruity style of Rhône, this easy-drinker has a rustic nose of wild berries, light flavours of spicy raspberry on the palate, plus good acidity and a lengthy finish.