



# Le DrUnK roOster

Volume 2, Issue 9

## Featured Wineries

September 1, 2008

### High End Rhone wines:

With Labor Day now in the rear view mirror, and in anticipation of the Holidays and the spirit for buying special wines which will pair with the special dinners to come, we decided to feature our high end Rhone selections. These wines will pair perfectly with mom's home cooked dishes but also make absolutely perfect gifts that will truly convey how much you care. Indeed, with a gift of our high end southern Rhone selections, the lucky wine loving recipient will only be left with the decision of whether to enjoy them now or cellar them for the years to come.

You may not know that up to 13 different grapes are allowed in a Chateauneuf-du-Pape (let alone what they are) nor how to pronounce its name (we offer pronunciation assistance on our website at [www.bourgeoiswines.com](http://www.bourgeoiswines.com)) but you can rest assured that having Bourgeois Family Selections wines at your Holiday gatherings will put everybody in the mood for celebrating.

Vero

### Inside this issue:

Domaine Gradassi	1
Domaine des Florets	2
Visit France	3
Cooking with Wine &	4

Jérôme Gradassi worked for 15 years as a one Michelin star chef in his own restaurant in Avignon. L'Isle Sonnante was for many years a cornerstone of fine dining in the Papal City. Upon the death of his grandfather, he sold the restaurant and he returned to the family vineyards where he now makes wine from the vineyards of his great-great grandfather, Alphonse Mayard.



The property has only 3,3 hectares (around 8 acres) mainly with old Grenache vines. Mourvèdre, Clairette



and a touch of Syrah can be found there as well. The first vintage from Jérôme Gradassi was 2004. He elaborates a red and a white. The white of which is a very small amount, around 350 bottles for 2005 and 2006 each respectively.

The property is biodynamic and everything is done by hand-including the labeling of the bottles! Talk about Old School!

The red wine is made traditionally and aged in well used barriques. His small ageing cellar is cut out of the rock and is situated in the oldest part of Chateauneuf-du-Pape. No doubt that Gradassi wants to make wines that would deserve a Michelin star if such a thing existed-truly a Chef Wine!.

If you are looking for a truly unique wine and a collectors item Chateauneuf-du-Pape, look no further! Coming in at 8 acres this is one of the tiniest properties in Chateauneuf and it is biodynamic as well, made by a world class Michelin chef!

Chateauneuf-du-Pape Rouge **90-92 Pts Tanzer**

Youthful purple. Explosively perfumed nose offers luscious aromas of strawberry, raspberry and anise.

Round and juicy, displaying supple red fruit fla-



vors, gentle tannins and a long suave finish. Tannins built with air but don't detract from the sweet fruit. Very sexy stuff.



**Gigondas?! It's like Greek to me!!!**

Knowing the controversy behind the pronunciation of Gigondas, we saw fit to include this little cheat. The final "s" is NOT silent and needs to be pronounced. By doing so, the word should sound somewhat like "jhee-gohn-doss" and you will sound like a somewhat respectable wino.

## Domaine des Florets

Domaine des Florets is located in the **Gigondas area**, a tiny AOC, tucked away like a precious jewel in the Southern Rhone Valley. The AOC takes its name from the village of Gigondas. In Roman times the village was called "Jocunditas" which means joy or rejoicing... its famous vintage was already appreciated in those



days. The strongman of the Southern Rhone, Gigondas is situated right under the rugged, rocky range of the Dentelles de Montmirail - a sign of the robust, edgy flavor found in wines from the area. Gigondas creates top quality reds rivaling its southwest neighbor, Châteauneuf-du-Pape. Because it is not focused on being high-tech, easy to drink or smooth, this wine is an in-your-face red, daring the consumer to try its spicy, leathery, soulful juice.

Jerome Boudier worked for an estate in Laudun, an area famous for its white Cotes du Rhone. He was responsible for the vinification. After 2 years, Jerome used his experience to the profit of a great Châteauneuf-du-Pape house.



His experience enabled him to find a small estate vines located at the foot of one of the most beautiful site in France, the "Dentelles de Montmirail" in Gigondas. With the situation of the vineyards, Jerome has a very expressive wine, elegant, with a lot of fruit.

His philosophy is to respect his environment, his vines and his culture, to work them by hand as much as possible, vine by vine, and to make high quality wine with a great expression of its terroir.

The vineyard is located on the most qualitative parcel of the appellation of Gigondas, with a higher elevation, from 200 to 400 meters above sea level which make the wines more concentrated, round and fine due to cooler nights.

Geographical situation: At the foot for the Montmirail mounts, on terraces with a Northeast exposition.

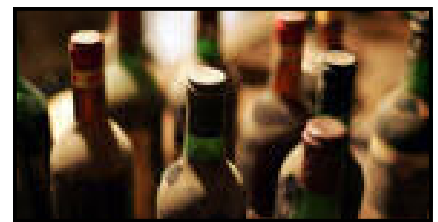
Surface: 20 hectares (50 acres) including 8.5 hectares of vines and 11.50 hectares of oaks and pine trees

Soil: mainly clay rock from the mountains

Biodynamic Estate.  
Winemakers: Jerome Bourdier

## Visit France: Southern Rhone Valley

The Rhone Valley wine region, spreads over 125 miles along the Rhone River from Vienne to just below Avignon. It is actually comprised of two distinct regions, the North and the South. The South, which is the focus of this month's newsletter, is much larger and produces about 90 percent of the wine in the entire Rhone region. Unlike it's northern neighbor, whose red wines are made exclusively of Syrah (sometimes blended with Viognier, and Marsanne, and/or Roussane), the southern part of the region allows for many red grape varieties. Its most famous AOC, the world renowned Châteauneuf-du-Pape has 13 legal varieties, and the surrounding AOC areas: Coteaux du Tricastin AOC, Côtes du Ventoux AOC, Côtes du Vivarais AOC, Lirac AOC, Tavel AOC and Vacqueyras AOC can have more. Gigondas AOC is predominantly made from Gren-



ache Noir and is more restricted in the other grapes it can use. Fortified wines (vin doux naturel) are made in the Muscat de Beaumes-de-Venise AOC and Rasteau AOCs.

### Red Grapes used in the Southern Rhone Wine AOCs

**Grenache** provides fruit, tannin, and acidity. It tastes of currant, cherry, and raisin, with aromatic spice of black pepper, menthol, and licorice. Brilliant ruby red color.

It (also known as Grenache Noir) is the most widely planted grape in the Rhône Valley. It is vigorous, and at high production makes wines that are simple, friendly and approachable. When production is restricted, Grenache can assume tremendous depth and longevity, yet can still open up tighter, more tannic varieties such as Syrah and Mourvèdre.

**Mourvèdre** provides structure, backbone, and aging potential. It tastes of ripe plum and strawberry fruit, with animal flavors of red meat and mushrooms when young, and leather and truffles as it ages. Dark purple-black color. (It was the most widely planted grape in the Southern Rhone before Phylloxera decimated vineyards in the late 1800s.

**White Grapes used in the Southern Rhone Wine AOCs**

**Roussanne** provides golden color, excellent aging potential, and tastes of honey and honeysuckle fruit. It has rose and nutty aromatics, with a rich glycerin mouth feel and moderate acidity. It is often confused with Viognier, and many California vineyards planted Viognier in the 1990s thinking it was Roussanne.

**Viognier** is highly aromatic, with a nose of peach, apricot, and violets. It has a mineral mouth with more peach fruit and moderate acidity. Pale pink-gold color. Viognier is grown in the Northern Rhone valley, and reaches its peak in the appellations of Condrieu and Chateau Grillet.

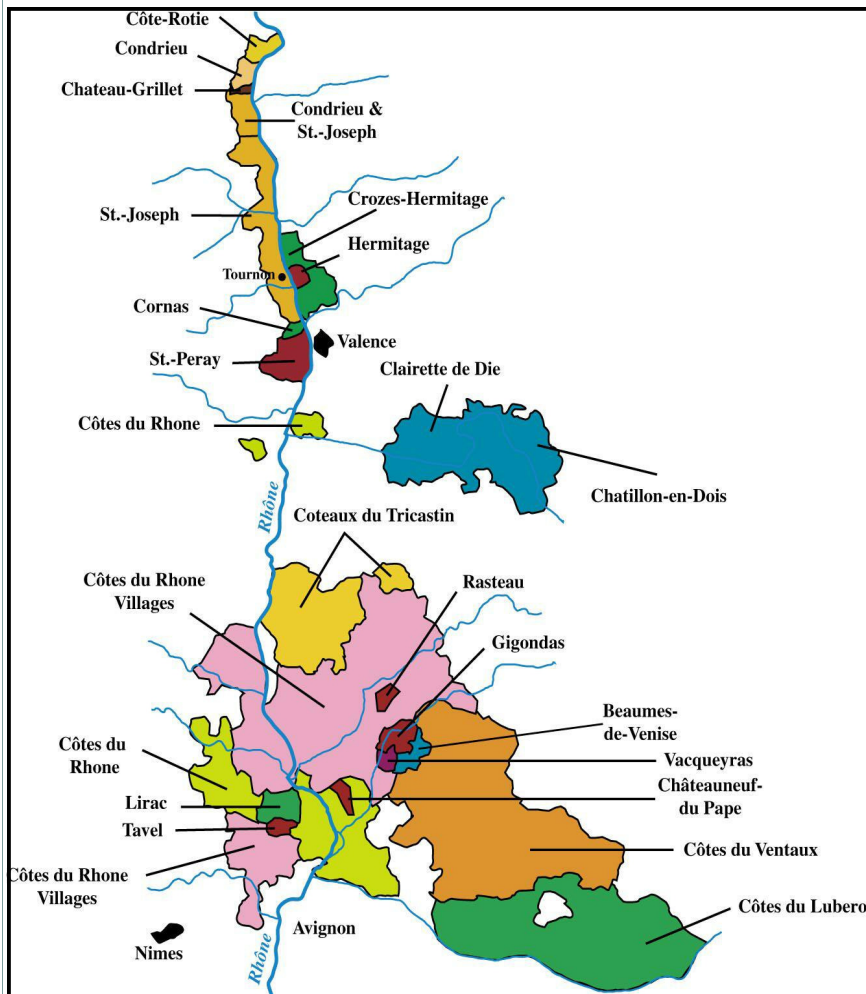


**Triumphal Arch in Orange**

**Grenache Blanc** has firm acidity, green apple and citrus flavors, and white flower aromatics.

Grenache Blanc is the 4th most widely planted white grape in France, and its crisp acids complement many of the lower-acid white Rhone varieties.

**Marsanne** tastes of melon and minerals, and has a golden straw color. It is a flexible and adaptable grape found throughout the Rhone valley. It reaches its peak in the appellation of Hermitage in the Northern Rhone, where it is often blended with Roussanne. Its tendency to pick up mineral character from the soils makes it an important piece of many wines which wish to express the terroir of their site.



**Rooster Fun**



*The rooster emulating Grenache Noir.*

## Ecotourism in the Rhone

Since we are focusing on higher end wines this month, we decided to offer you some higher end destination options. The Restaurant you simply cannot afford not to visit:



In 1922, Germaine Vion settled in Chateaufort du Pape and purchased the Hotel Bellevue after spending many years cooking for the French Presidency. Her warm personality and reputation quickly drew throngs of Parisian celebrities to the restaurant and she became so well known that she ended up changing the name of the hotel to La Mère Germaine.

### Hotel - Restaurant "La mère Germaine"

3, Rue du Commandant Lemaitre  
84230 CHATEAUNEUF-DU-PAPE



-FRANCE-

Tel : (+33)4.90.83.54.37

Fax : (+33)4.90.83.50.27

<http://www.lameregermaine.com>

### Le Prieure

In the heart of the medieval town of Villeneuve-lès-Avignon with its aromatic «priest's» garden and climbing wisteria, the Prieuré has a rare charm. Taken over by Jean-André Charial,

the creative force behind the Maisons de Baumanière, enhanced by the decor of Geneviève Charial, the old monastery is experiencing a renaissance: more space, more light, an extended terrace sheltered from the mistral wind... As for the cuisine, it reinvents every day a menu full of Mediterranean flavours.

### Hotel and restaurant in a village

7, place du Chapitre  
30400 Villeneuve les Avignon  
France

Tel.: (+ 33) 4 90 15 90 15

Fax: (+ 33) 4 90 25 45 39

[leprieure@relaischateaux.com](mailto:leprieure@relaischateaux.com)



<http://www.leprieure.com/>

## Recommended Wine Pairing

This month, we gratefully thank Jerome Gradassi for sharing a great summer dessert recipe with us. How often do you get a Michelin decorated chef to share the secrets of his success?

### Poached Pears in spiced red wine sauce.

6 pears (preferably firm ones)  
1 bottle red wine  
200 g de sucre  
1baton de vanilla  
1 stick of cinnamon  
10 black pepper grains  
2 cloves  
1 1/2 inch orange slice  
2 laurel leaves

Start by peeling the pears leaving them whole and do not remove the stem. Place them in a pan and

cover them with the wine and the rest of the ingredients. Cover with a lid and simmer for 45 minutes. Refrigerate overnight and serve the next day at room temperature. The pears can be enjoyed by themselves or on a bed of vanilla ice cream with a sugar cookie on the side and a glass of Jerome's Chateaufort-du Pape.



## BOURGEOIS FAMILY SELECTIONS, LLC

128 Dalya Road  
Swannanoa, NC 28778  
USA

Phone: (704) 837-2441  
[wines@bourgeoiswines.com](mailto:wines@bourgeoiswines.com)



Find us on the web at <http://www.bourgeoiswines.com> for more wine related information and recipes.