



2007 Vignobles Jean Royer Chateauneuf du Pape Hommage A Mon Pere

A Proprietary Blend Dry Red Table wine from Chateauneuf du Pape, Southern Rhone, Rhone, France

Review by Robert Parker

Wine Advocate # 185 (Oct 2009)

Rating: 91+

Drink 2012 - 2032

Cost: \$50

The 2007 Chateauneuf du Pape Hommage a Mon Pere is the most backward wine of this quartet. A blend of 90% Grenache and 10% equal parts Syrah and Mourvedre (from 80- to 100-year-old vines), it was aged in a combination of tank and barrel. Its medium dark ruby hue is followed by classic aromas of licorice, loamy soil, lavender, and oodles of kirsch liqueur. Full-bodied with good tannic structure, fresh acids, and admirable purity as well as vibrancy, it will benefit from 3-4 years of bottle age, and should evolve for two decades. This small estate (just over 12 acres) is run by the Royer family, who can trace its origins in Chateauneuf du Pape back to the 1800's. However, they have only been estate bottling their wines since the mid-eighties. As the following notes indicate, these are very high quality, artisanal wines made with assistance from consultant Philippe Cambie. All of the vineyards are located in the southern sectors of Chateauneuf du Pape known as Bois de la Ville and Les Grandes Serres, the latter being one of the sources for the superb wines from Isabel Ferrando's St.-Prefert Chateauneuf du Papes. Both the 2008 Chateauneuf du Pape and 2008 Chateauneuf du Pape Cuvee Prestige are good efforts for this vintage. Importer: Bertin Henri Selections, Doral, FL; tel. (305) 392-6995 or (888) 392-6995.

2007 Vignobles Jean Royer Chateauneuf du Pape Hommage A Mon Pere

A Proprietary Blend Dry Red Table wine from Chateauneuf du Pape, Southern Rhone, Rhone, France

Review by Robert Parker

Wine Advocate # 179 (Oct 2008)

Rating: (90-92+)

Drink 2010 - 2030

Cost:

The 2007 Chateauneuf du Pape Hommage a Mon Pere is the most backward and tannic of these wines. It comes from very old vines in the sector known as Grandes Serres, and it is 100% Grenache aged in old barrels and 600-liter demi-muids. The wine is beautifully pure, dense, much more broodingly backward than the other cuvees, but very Provencal, with classic kirsch liqueur,

raspberry, licorice, and loamy soil elements. It is full-bodied, powerful, but needs a good 2-4 years of bottle age and should drink beautifully for 20 years. . This is another estate that deserves more recognition by Chateauneuf du Pape enthusiasts in the United States. Unfortunately, I believe their only representation is in Florida, but I could be wrong. The only wine from Royer that I really don't know what to make of is their 100% Syrah aged 100% in barrels, the 2007 Sola Syrah Regalis. This is a departure from the traditional style of the other wines in their portfolio. A somewhat modern, internationally styled wine, it has a dense ruby/purple color with notes of blackberry and flowers, but at this stage of its evolution, it is very monolithic. I may have a better feel on this once I have tasted it from bottle next year. Certainly the three other cuvees of 2007 are all brilliant wines. Importer: Bertin Henri Selections, Doral, FL; tel. (305) 392-6995 or (888) 392-6995. (Those in the importing business should note that the Royers are looking for an importer on the West Coast of the U.S.)
