



2012 Clos Saint-Jean Chateauneuf du Pape la Combe des Fous

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

Review by Jeb Dunnuck
eRobertParker.com # 215 (Oct 2014)
Rating: 96
Drink 2015 - 2027
Cost: \$80-\$201

The 2012 Châteauneuf du Pape la Combe des Fous is another gorgeous wine from this estate that offers incredible richness while never seeming heavy, cumbersome or over-the-top. A blend of 60% Grenache, 20% Syrah and the rest Muscardin, Vaccarese and Cinsault, it exhibits thrilling cassis, black raspberry, chocolate, crushed flowers and exotic spice. Full-bodied, seamless and incredibly elegant, it has the polish and balance to drink nicely now, but will evolve for 15 years or more. This 120 acres estate, under the leadership of the Maurel brothers and oenologist Philippe Cambie, continues to fashion some of the most profound wines on the planet. Their 2012s, which is a vintage compared to a mix of 2009 and 2010 by Vincent, fall just short of what was accomplished here in 2010 and 2007, but are incredible wines that certainly rank at the top of the vintage. Readers should also check out the retrospective from this estate in Issue 214 to get an idea how these wines evolve. Importer(s): Eric Solomon. European Cellars, 2129 E Seventh St., Charlotte, NC 28204, (704) 358-1565, www.europeancellars.com

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

Review by Jeb Dunnuck
Wine Advocate # 209 (Oct 2013)
Rating: (95-97)
Drink 2016 - 2032
Cost: \$80-\$201

The smoking good 2012 Chateauneuf du Pape La Combe des Fous (60% Grenache, 20% Syrah, and the rest Muscardin, Vaccarese and Cinsault) is a structured, serious wine that gives up notions of blackberry, currants, melted licorice and assorted meaty nuances that flow to a full-bodied, seamless wine that has terrific fruit intensity, masses of fine tannin and a blockbuster finish. Give it 3-4 years in

the cellar and drink it through 2032. Drink 2016-2032. Always one of the highlight visits during my time spent working in the Southern Rhone, Clos Saint-Jean, which includes over 100 acres of prime terroir in Chateauneuf du Pape (mostly in the south), is run by brothers Pascal and Vincent Maurel, with consulting help from the incredibly talented Philippe Cambie. Releasing 5 Chateauneufs in top vintages, they also pair up with Manfred Krankl, of Sine Qua Non in California's Santa Barbara County, and release another high-end cuvee call Chimere. While the winemaking here is often labeled as modern, it is actually relatively traditional, with the Grenache almost always aged in tank and only the Mourvedre and Syrah seeing time in larger, 500-600 liter oak barrels, or demi-muids. In addition, the cuvees may also include small amounts of whole-cluster fermentation. Regardless of how you classify it, the results speak for themselves and there are few wines in the world I'd rather drink. Importers: Eric Solomon, European Cellars, Charlotte, NC; tel. (704) 358-1565 and Paul M. Young, Los Angeles, CA; tel. (323) 222-2003 Importer(s): Eric Solomon. European Cellars, 2129 E Seventh St., Charlotte, NC 28204, (704) 358-1565 , www.europeancellars.com
