



2009 Les Halos de Jupiter Costieres de Nimes

A Proprietary Blend Dry Red Table wine from Costieres de Nimes, Languedoc Roussillon, France

Review by Robert Parker
Wine Advocate # 191 (Oct 2010)
Rating: 89
Drink 2010 - 2014
Cost: \$12-\$15

An outstanding bargain, the 2009 Costieres de Nimes is composed of 60% Grenache and the rest Syrah and Carignan. It is a pretty, Burgundian-styled effort displaying lots of forest floor, red berry and cherry notes intermixed with a hint of spring flowers, good density, medium body and soft tannin. Enjoy it over the next 3-4 years. This project, which features the brilliant winemaking skills of Philippe Cambie working with the proprietor of Chateau de Nages, Michel Gassier, is essentially a negociant operation dedicated to the highest quality wines. Most of the vineyards are organically farmed and some are biodynamically farmed. With all of these cuvees, Cambie follows his typical practice of aging all the Grenache in tank, usually cement if available, or stainless steel. The Syrah and Mourvedre are kept in 600-liter demi-muids. There are two cuvees of Chateauneuf du Pape from the northern and north-eastern part of the appellation. Importers: A Daniel Johnnes Selection, imported by Michael Skurnik, Syosset, NY; tel. (516) 677-9300 and Paul M. Young Fine Wines, Los Angeles, CA; tel. (323) 222-2003
