



A Study in Southern Rhone Valley Wines (and BBQ)

June 17, 2010

Join me Friday, June 17th at Cellar 13 to explore the wines of the Southern Rhone Valley of France.

Featured during this class/tasting will be a vertical of Gigondas and Chateauneuf-du-Pape. I'll pour examples from the excellent 2005, 2006, and 2007 vintages from both appellations in order to fully appreciate what it is that distinguishes Gigondas and Chateauneuf-du-Pape as the two greatest wines from the Southern Rhone Valley as well as the general character of each vintage. A portion of this tasting will be blind. We'll also taste a white Cairanne and white Chateauneuf-du-Pape and Rasteau to round out our journey. And, I'll have some pulled pork barbeque delivered from Pig N' Chik to pair with our wines – what could be better!

Domaine Boisson 2007 Cairanne blanc "L'Exigence"

Domaine du Vieux Lazaret 2007 Chateauneuf-du-Pape blanc

Domaine Grand Nicolet 2007 Rasteau "Vieilles Vignes"

Domaine de la Tourade 2005 Gigondas "Font des Aieux"

Chateau du Trignon 2006 Gigondas

Domaine de Piaugier 2007 Gigondas

Domaine Giraud 2005 Chateauneuf-du-Pape "Tradition"

Domaine La Souco Papale 2006 Chateauneuf-du-Pape

Domaine du Vieux Lazaret 2007 Chateauneuf-du-Pape

Sometimes I scare myself. Southern Rhone reds and pulled pork – genius!

Cost is \$55 per person payable night of the event. We'll begin at 7pm. To RSVP please reply by email or phone. Event is limited to 10 guests but if it sells out I'll add more dates so even if you can't make this one let me know if you have interest.

Cheers!