<u>Château MONT-REDON - « Tasting Notes »</u>

CHATEAUNEUF-DU-PAPE

White 2015: Bright yellow colour with greenish glints. Intense nose whiche floral, zesty and citrusy notes. The refined and full-bodied palate combines roundness and vivacity leading to a very long finish (March 2016).

Red 2012 : Dark color with violet rim. Ripe and rich nose with intense dark fruit character combined to complex toasted aromas. The broad and solid mouthfeel with velvety texture yield to a full-bodied wine with great balance. Capable of numerous years of cellaring, this wine is already enjoyable paired with red meat, roasted ribs, cow cheeses or game. (August, 2015)

Red 2011: Bright violet hue. A focused nose with red berries notes combined to a subtle toasted note. The mid-palate has fine but tight tannins. Without having the broad mouth feel of a solar year, the finish is long and refined with complex aromas of ripe cherries and roasted coffee. A very enjoyable wine to be drunk from today that will increase its complexity in the 2-3 coming years. (March, 2015)

Red 2010: Intense inky color with violet reflections. The highly aromatic nose evidences a remarkable maturity of grapes with black fruit character combined to noble vanilla and toasted notes. The dense but refined mid palate shows great depth and balance along with very well integrated oak that finishes with ripe black cherry and blueberry aromas. An outstanding cellaring vintage! (April, 2013)

Red 2009: Dark hue. The nose is intense and very complex with black fruit character, refined smokiness, and torrefaction notes. The full bodied palate combines structure, roundness and high fruit concentration displaying both firm and fine tannins. A great vintage, rich and balanced, with long cellaring potential. (August, 2013)

Red 2008: Bright garnet hue. The nose displays a ripe sherry character combined to some discrete smoky and wet wood notes. A delicate mouth feel with a balanced mid palate displaying a spicy/leathery profile with coffee notes. A perfectly well-drinking wine now or within 2-3 years to benefit from its great harmony. (December, 2013)

Red 2007: Inky deep hue. The rich and complex nose displays ripe black fruit character along with some refined toasted notes. The dense full bodied palate shows a great fruit concentration and a tight but fine tannic structure with some black truffle aromas in the finish. A wine with exceptional cellaring potential that can already be enjoyable. (December, 2013)

Red 2006: Deep garnet colour. The nose displays noble notes, both intense and delicate, of spice, leather and cinnamon. The full-bodied palate is still quite firm but has begun to soften and finishes with liquorish aromas. This bottle is really enjoyable now but can also be cellared for years. (April, 2013)

Red 2004: Intense garnet hue. The nose displays mocha and cinnamon aromas. The harmonious mouth feel reveals fine and softened tannins. A good vintage perfectly developed. Ideal paired with braised beef rib or wild mushrooms. (December, 2013)

Red 2003: Garnet hue testifying of the youth of this wine. The nose is highly expressive with complex notes of undergrowth wet wood and macerated cherries. The mouth feel shows quite a still firm tannic structure that has already started to soften and displays aromas of mocha and leather ending on a long and sappy finish. Enjoyable from now, this wine can be cellared several extra years. (April, 2013)

LIRAC

Red 2014: Deep bright color. The nose has intense black fruit character and well integrated toasted notes. The rich but delicate palate leads to round and soft finish. Can be cellared another five years. (*December, 2016*)

White 2015: Bright intense pale hue. The intense nose displays a great complexity with peach and pear aromas combined to a subtle and discrete touch of oak. In the palate, the broad mouth feel balances between roundness and freshness. A wine already enjoyable that can be fully appreciated over the next 3-4 years. (November, 2016)

Rosé 2015: A classic rosé typical from its appellation dominated by raspberry notes. Its texture and structure yield to a really enjoyable and quite complex wine. (March, 2016)

COTES DU RHONE

Red 2015: Deep and bright colour, rich and developed on the nose. A very nice structure for this wine with a tannic support completed by an outstanding aromatic complexity of red fruits. Fat and rond with a spicy finish. (December 2016)

<u>White 2015</u>: Complex nose with white peach and hawthorn notes. The focused mid-palate displays a really fruit forwarded wine with a wide range of aromas. A decent acidity provides to this wine a refreshing finish. (March, 2016)

White Viognier 2015: A still so attractive special wine. Bright pale color with greenish glints. The nose is very typical from the Viognier variety with apricot and violet flower. The mid palate is both very round and delicate. A really subtle wine with several years aging potential. (March, 2016)

Rosé 2015: Salmon pink color. High intensity in the nose for this refined and elegant rosé. The texture is very velvety and harmonious. Easy drinking rosé with refreshing acidity in the finish. (March, 2016)