

November 2024 Session Report


Session Theme: Sait Emillion

Date: 26.11.2024

Location: Xara Lodge

Food Scoring: 8.0/ 10

		House	Region	Country	Vintage	Voting Out of 20	RRP	Importer	Consumption
Aprtf	White	G Richomme - Brut	Champagne	France	NV	15.0	€24	Michael Tabone	8
A	Red	Chateau La Grace Dieu	St Emilion	France	2018	16.2	€27	Michael Tabone	10
B	Red	Chateau La Grace Dieu	St Emilion	France	2016	16.2	€50	Michael Tabone	9
C	Red	Chateau Coutet	St Emilion	France	2016	15.8	€30	Michael Tabone	4 (Magnum)
D	Red	Chateau Coutet	St Emilion	France	2019	16.2	€32	Michael Tabone	8
						Average	€32.6	Average per member	1.075

Wine:	Region: Champagne	
Vintage: NV	Varietal: 70% Chardonnay and 30% Pinot Noir	
Alcohol Content: %	Price: € 24	
Description <p>The history of our house traces its origin back to 1945 when Georges and Cecile Richomme, our great-grandparents, decided to found the brand G. Richomme. From the moment Marguerite and Gérard Richomme, our parents, met each other, our family business went in a whole new direction... They found an El Dorado in the Sézannais and they fell in love with the municipality of Barbonne-Fayel.</p> <p>In 1963 Marguerite and Gérard started to plant vineyards. In hindsight, we can say that they were definitely two forerunners. After a tough start, their efforts to meet the requirements of their RM (meaning Récoltants-Manipulants, i.e. independent winegrowers) status paid off. The 1980s were a turning point for the family business as working tools became far more efficient. At the time, Champagne G. Richomme was the only house to have a large welcome and sales area – and actually still is today.</p> <p>For more than 40 years Florence and Christophe, their children, have been inspired by the love of the land and human savoir -faire. When the time was ripe, it was quite logical that both of them, soon joined by Laurent Collet, Florence’s husband, took over the company. Since 2008, the three of them have been pursuing one objective: to further develop Champagne G. Richomme by promoting both their vineyards and their products. Resulting in more and more innovative cuvées which reflect these passionate winegrowers’ overflowing imaginations.</p>		
Tasting Notes <p>This wine has a straw yellow robe with golden tints and boasts a rich effervescence. You will establish initial contact with this wine thanks to pastry terms. Its projected universe looks like that of a vintage. Its bouquet is very expansive and generous and supported by milky notes. Notes of hazelnut and fudge give way to notes of fruit spread, quince, tobacco if not raspberry alcohol which is so typical of Pinot Noir. Equally generous is this cuvée on the palate. Flavours of candied citrus fruit, grapefruit and blood oranges bring a certain energy. The finish is dominated by notes of quince fruit spread and a range of brandy-like aromas.</p>		
Wine: Chateau La Grace Dieu	Region: St Emilion	

IL-QATRA

Vintage: 2018 & 2016	Varietal: 80% Merlot, 20% Cabernet Sauvignon
Alcohol Content: 14.5%	Price: €27-50

Description

Saint-Emilion is marked by its religious history with the arrival of the monk Emilion at the end of the 8th century AD. Coming from Vannes, the latter became a hermit. At his death, religious life will develop with a number of convents and churches. Thus, in the Middle Ages, the Cistercian monks created a Priory in this place which they named "A La Grace de Dieu". This priory, which has now disappeared, gave its name to the Château La Grace Dieu. In 1945, this 6-hectare Saint-Emilion Grand Cru was bought by Marcelle and Maurice Pauty, with the help of Pierre Dubreuil (great-grandfather of the current owners). The latter is the owner of Château Bouffevent in Lamonzie-Saint-Martin in AOC Bergerac. His daughter Marcelle, with her husband Maurice Pauty, enlarged the vineyard to 13 hectares, and made it prosper until 1985, with the help of their son Christian Pauty. The latter, very attached to Château La Grâce Dieu, decided in 1951, when he was only 17 years old, to live and work there. When he got married in 1962, his parents took over the estate. He returned there after his father's death in 1985. His three daughters took over the family business. It is thus the 4th generation that is involved in the vineyard with Christine and Valérie who now manage the vineyard (Françoise, on her side is managing Château Bouffevent). Christine Ghizzo and Valérie Potier have shared out the tasks, Christine in customer relations and communication and Valérie, with her oenologist's diploma, in technical matters (vineyard management and wine making).

Tasting Notes – 2018 vintage

Tasted: March 2021. Rich, extracted and full bodied, this 80% Merlot is as full of dark chocolate and black-coffee bitterness as fruit at this stage. Its saving grace lies in background hints of rich blackberry fruitiness that, hopefully, will come through the powerful structure. Drink from 2023. — Roger Voss – wine enthusiast 88/100

Tasting Notes – 2016 vintage

Tasted: May 2019. With 18 months wood and tank aging this blend of 80% Merlot with Cabernet Franc is perfumed and ripe. Rich black tannins underline the ripe, dark fruits and the wine's density and power. It comes from an estate on the plateau west of Saint-Émilion. Drink from 2023. Roger Voss – wine enthusiast 92/100



Wine: Chateau Coutet	Region: St Emilion
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IL-QATRA

Vintage: 2016 & 2019

Varietal: 60% merlot, 30% cabernet franc, 5% cabernet sauvignon and 5% pressac

Alcohol Content: 13.5%

Price: €30-32

Description

Chateau Coutet vineyard is established on the first hill of Saint-Émilion, half a kilometre away from the village. Coutet's closest neighbours are all prestigious châteaux.

Its vines have always been grown with the higher respect of the *terroir* and nature, as a result of which it obtained the organic certification in 2012. A walk among Coutet's vines helps understand why the Saint-Émilion landscape is listed as a UNESCO World Heritage site.

The density of plantation is about 6,000 vines/ha. The vine population is made up of 60% merlot, 30% bouchet (cabernet franc), 5% cabernet sauvignon and, as a touch of originality, 5% pressac (local malbec). The vines are 38 years old on average.

Tasting Notes - 2016 Vintage

Tasted: Mar 2020. In the same family for four centuries, this estate is now run organically. A combination of mainly Merlot and Cabernet Franc gives structure and perfumed black fruits that have combined into a dense while balanced wine. Acidity and freshness are developing within the structure. Drink from 2022. Roger Voss - Wine Enthusiast 92/100


Tasting Notes - 2019 Vintage

Tasted: Mar 2022. The estate has belonged to the Beaulieu family for four centuries. This latest release is a smooth, luxurious wine, with fully integrated tannins and spicy black fruits. Drink from 2024. Organic. Roger Voss - Wine Enthusiast 93/100



— Vineyard

 **AREA**
13

 **SOIL TYPE**
Clay-limestone soils
Silicious floors

 **GRAPE VARIETIES**
Merlot 80 %
Cabernet Franc 20 %


 **AVERAGE AGE OF THE VINES**
25

— Winemaking

 **HARVEST**
Manual
Mechanical

 **TYPES OF TANK**
Barrels
Concrete

 **AGEING**
Tanks 45 %
New barrels 30 %
Barrels 1 wine and more 25 %

 **ANNUAL AVERAGE PRODUCTION**
75000 bottle
580 hectolitres

IL-QATRA



Chateau Coutet

