

WILLAMETTE WINE TASTERS

BRANT'S - OCTOBER 16TH, 2008

Food

Fresh-Caught Tillamook Bay Chinook Salmon

Grilled Flank Steak

Caprese Salad ala Karen

Pre-Wines:

A) 2004 Marcel Deiss Bergheim Pinot Blanc Vin D' Alsace \$22

B) 2006 The Eyrie Vineyards, Oregon Pinot Gris "Toast to David Lett" \$16

Wines for Tasting:

1) 2002 Neyers Hudson Vineyards Napa Valley Grenache \$27

2) 2003 Yalumba Barossa M/G/S \$34

3) 2006 Laurel Priorat Red Wine Spain \$49

4) 2004 Domaine Gourt De Mautens Jerome Bressy GSM ~\$65-70

5) 2003 Domaine Gourt De Mautens Jerome Bressy GSM ~\$40-45

6) 2006 R Wines Chateau Chateau Magic Window Marananga Barossa Grenache \$62

7) 2001 Domaine Gourt De Mautens Jerome Bressy GSM ~\$55-65

8) 2000 Domaine Gourt De Mautens Jerome Bressy GSM ~\$50-60

Accompaniments

- Florette (France) Crème
- Humboldt Fog (USA) Goat
- Dolaner Aged 18-mo (Holland) Gouda
- Manchego Aged 6-mo (Spain)
- Toscano Piccante Molinari (Italy)
- Jamon Serrano (Spain)

Post-Wines:

C) 2005 Jorge Ordonez & Co. Seleccion Especial Moscatel, Malaga Spain \$24

D) 2004 Domaine Gourt De Mautens Jerome Bressy Vin Doux Naturel Rasteau \$80

Dessert

Raspberry Chocolate Tort by Karen

You are visiting www.chateauneuf.dk published by a wine lover from Denmark

Domaine Gourt de Mautens

Owner: Jérôme Bressy.

Address: Route de Cairanne 84110 Rasteau

Tel. 490 46 19 45

Direct sale: Only after appointment.

Email: info@gourtdemautens.com

Website: <http://www.gourtdemautens.com/>

Jérôme Bressy experienced both his father and his grandfather growing vines. None of them bottled the wine. He tells us on his website, that he eight years old was allowed from discarded grapes to make "his own wine". Maybe many who have grown up in farmer families can tell a similar story with another subject than wine. Maybe this story is not the reason why the boy became a wine grower but he did! Jérôme started making wine in his father's farm (1996 and 1997), and then decided to built his own winery and cellar (1998)

The fields of the domain consist of 13 ha and the production is only about 25.000 bottles. The fields are cultivated organic, controlled by ECOCERT.

Bressy is blessed with very old vines - up to 90 years old. When considering his ideals of wine makers (Henri Bonneau and Jacques Reynaud) and the low yield he usually practice (12-15 hl/ha) it will be interesting to follow the results.

He makes a cuvée of white Rasteau (not common) and only one cuvée of red Rasteau (not common either),

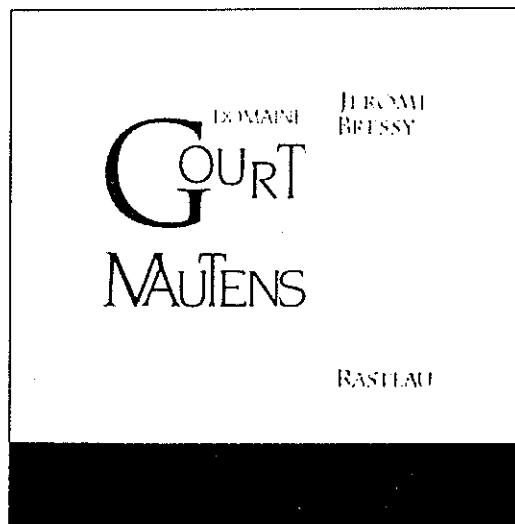
White Cotes du Rhone Village Rasteau

Is made from 45% Grenache Blanc, 45% Bourboulenc and 10% others. (small production)

Rød Cotes du Rhone Village Rasteau

Is made from 70% Grenache and 30% Carignan, Mourvèdre, Syrah, Counoise, Muscardin og Vaccarèse.

The yield is very low. 2003: 14 hl/ha, 2004 12-18 hl/ha. All grapes are de-stemmed. After fermentation



Jérôme Bressy in the vineyard. Photos: the domain



the wine spend 1-2 months in cement tanks, then about 12 months in small foudres (15 hl) or demi-muids and then again some months in cement tanks before bottling.

Jérôme Bressy has an experimental attitude to wine making. The ageing can vary from vintage to vintage, "The red is matured 12 to 18 months, 10 to 12 for the white. We've switched from new and used barrels, to big barrels, tuns and tanks which are more suited to our climate and to the kind of wine we make. In 2005 the white wine has not been matured in wooden barrels but in tanks, making its aromas more delicate and pure."

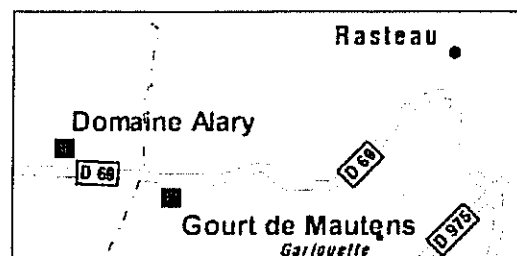
In 2004 Bressy for the first time made a **Vin Doux Naturel** from Grenache planted in 1937 (90%) and very old Carignan. The wine is aged partly in tank and partly in barrels. The wine can maybe last for 25 years but can be enjoyed from 3 years after the harvest.

Parker-notes

"This is another blockbuster effort from proprietor Jerome Bressy, who exploits this modest-sized estate (30 acres) with vines averaging 50 years in age. One of the most concentrated, intense efforts of the southern Rhone, the 2001 is a worthy successor to the stunning 2000. An inky/plum/purple color is accompanied by aromas of melted chocolate, licorice, blackberries, meat juices, sweet cherries, and smoke. In the mouth, a scorched earth component is noticeable along with a full-bodied, massive mouthfeel, huge concentration as well as intensity, and a magnificent finish. With loads of tannin apparent, it is best cellared for another 1 - 3 years. It will last a decade" **92 points** - Robert Parker 'Wine Advocate: Issue 151, 2/27/04".

Statement of Bressy:

"I'm willing to make the best possible wine and to equal the great wine makers. To do so, I'm always trying new things and I am always questioning myself. I'm not one to make the same wine year after

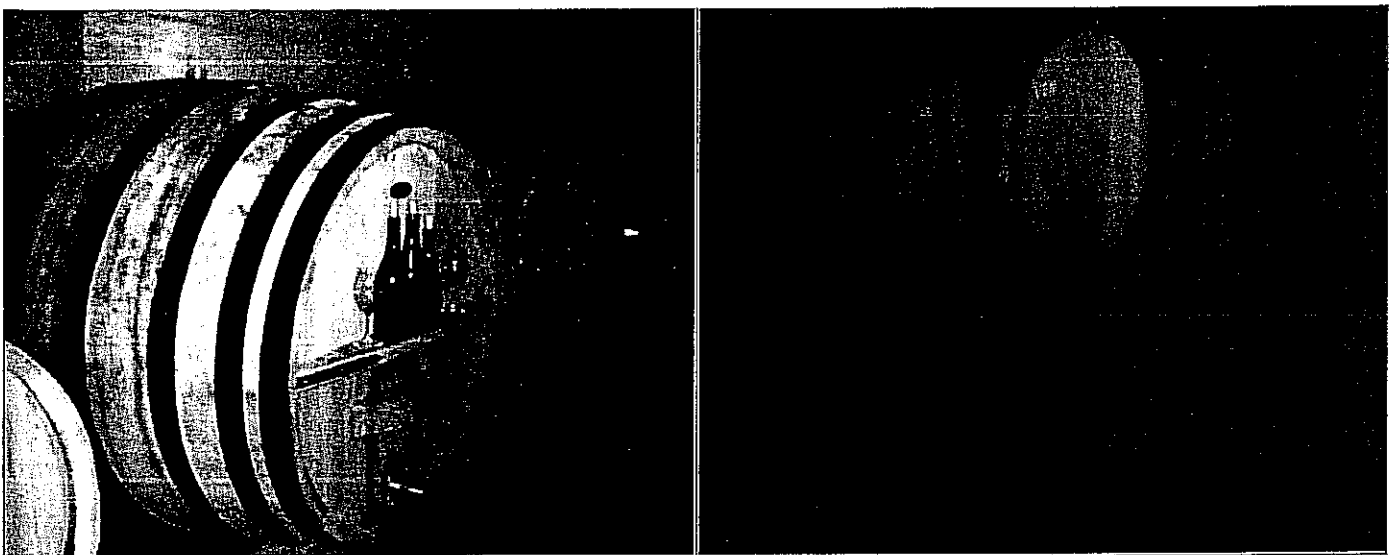
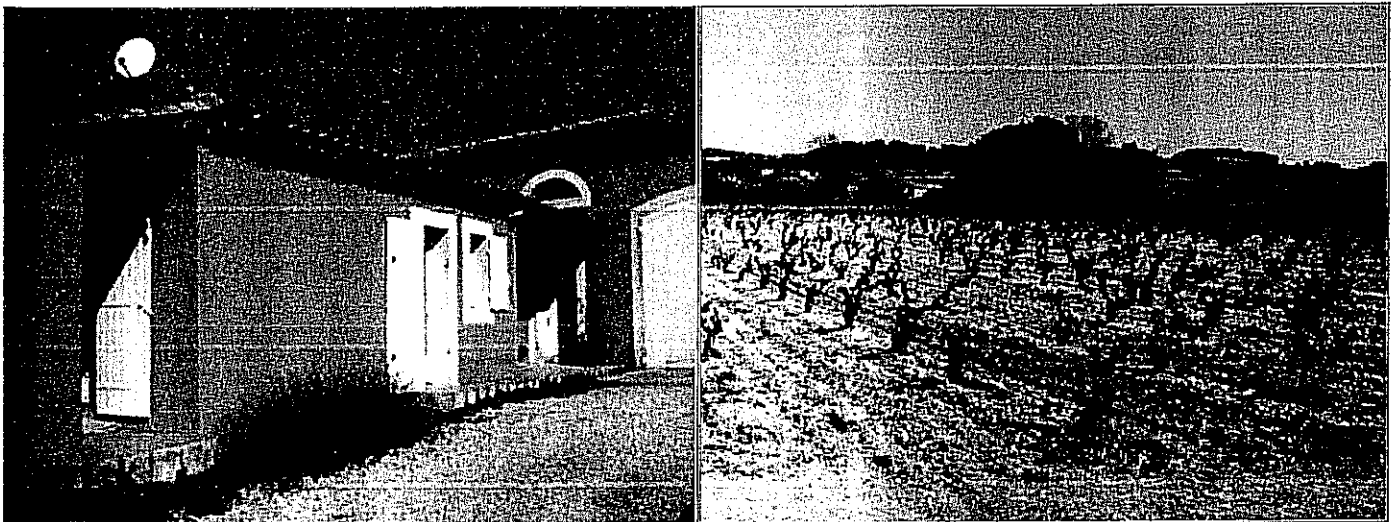


year, there must be an evolution and sometime even a revolution! That's why one could be surprised tasting the difference between two vintage years of Gourt de Mautens. Nothing's for granted on the path to perfection, I keep on learning and expressing new things.

Each year I try to make the best of what the vine has to offer. But it all depends on nature, on the earth, the weather, and I try to feel that and do the best out from that osmosis."

Statement of the wine lover from Denmark:

I have not (yet) tasted all the wines from Rasteau but this wine must be the best you can find in the appellation.

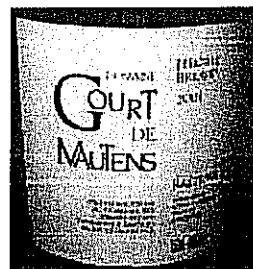


The logo for Winorama, featuring the word "winorama" in a white, lowercase, sans-serif font on a dark, textured rectangular background. A small circular icon is positioned to the right of the text.

Domaine Gourt de Mautens Rasteau 2001

By Lincoln

I am staying in Southern Rhone for the moment, not literally speaking of course. Rasteau is quite low in the pecking order in the region; I would have it after Chateauneuf-du-Pape, Gigondas, Lirac and maybe even Vacqueyras. Now Domaine Gourt de Mautens would probably be the best known producer in this appellation, and they are not shy in their pricing, with this wine costing \$66 when I purchased it a few years ago. This was my third and last bottle, with the previous 2 bottles being leakers. As it turns out, this one needed longer and could have been cellared for another 5 years easily. I just lacked the confidence to do it. Raspberries, mossy stones, red liquorice, a savouriness and a bit of stink that never seemed to dissipate. The palate showed big red fruits and chewy tannins, sweet raspberry fruit in fact, with some admirable rusticity and graphite tannins on the finish. A wine that is a little bit dirty and a little bit dishevelled, but will show you a good time.



Rated : 91 Points
Tasted : Feb07
Alcohol : 14.0%
Closure : Cork
Drink : 2009 - 2014

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Gourt de Mautens Rasteau Cotes du Rhone Villages 2005 \$62.95
[FOEE510001GRL]

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RATINGS:

DESCRIPTION:

Vinification: after the harvest, the grapes are carried in 20 kg cases; selection of every single cluster using a sorting table; Destemming.; Slow extraction in a 10-20 day maceration; All the grapes are blended together to produce a single wine, a single Cuvée.



[Click to enlarge](#)

Yield: 14 HI/hectare
 No addition of yeasts or tartar; No fining, no filtration.

Ageing: 12 months in demi-muids (300 liter barrels) and foudre (large barrels); then 18 months in concrete vats. A single bottling, at one time.

2005 harvest bottled in June 2008, i.e. 30 months of ageing. Production: about 20,000 bottles

2005 is a wine for long term cellaring and ageing. It is developing very slowly, at its own pace, because of the exceptional weather and all the work made in the vineyard that year. The wine was bottled later than usual, and aged for a while in the bottle to offer its full expression and complexity. Beautiful black berry and black cherry fruits, liquorice and spice.

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"The 2005 Rasteau is tannic, backward, and just massive. The wine needs 6-7 years of cellaring, and should age for 15-20 years as well. It is loaded with chocolate, black raspberries, and kirsch, intermixed with dusty, loamy soil notes, pepper, and the telltale chocolate that comes from the old vine Grenache that bakes in the sun in this high elevation appellation. This is a beauty, slightly rustic but enormously endowed. This is one of the sensational estates in Rasteau, with proprietor Jerome Bressy farming just over 20 acres of vines. Organic farming and the naturally low yields of his old vines (8-15 hectoliters per hectare) result in wines of extraordinary concentration and intensity. The general blend on his Rasteau is 70% Grenache and the rest Syrah, Mourvedre, and Carignan."

**- Wine Advocate (Issue 175, Feb. 08),
92+ pts**

 **Reviews**

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Friday 10 October, 2008

2000 Gourt de Mautens Rasteau

Gourt de Mautens 

A Proprietary Blend Dry Red Table wine from

Rasteau, Cotes du Rhone Villages, Southern Rhone, Rhone, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
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Proprietor Jerome Bressy has fashioned a sensational, dense, saturated ruby/purple-colored 2000 Rasteau. A stunning bouquet of smoke, chocolate, vanilla, blackberries, and cherries is followed by a full-bodied, dense wine with a huge mouth-feel, sweet tannin, tremendous texture as well as concentration, and a long, heady, opulent finish. It is surprisingly civilized for a Bressy wine, but that probably has a lot to do with the softness of the vintage. Drink it over the next decade.

2001 Gourt de Mautens Rasteau

Gourt de Mautens 

A Proprietary Blend Dry Red Table wine from

Rasteau, Cotes du Rhone Villages, Southern Rhone, Rhone, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
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This is a blockbuster effort from proprietor Jerome Bressy, who exploits this modest-sized estate (30 acres) with vines averaging 50 years in age. One of the most concentrated, intense efforts of the southern Rhone, the 2001 is a worthy successor to the stunning 2000. An inky/plum/purple color is accompanied by aromas of melted chocolate, licorice, blackberries, meat juices, sweet cherries, and smoke. In the mouth, a scorched earth component is noticeable along with a full-bodied, massive mouthfeel, huge concentration as well as intensity, and a magnificent finish. With loads of tannin apparent, it is best cellared for another 1-3 years. It will last for a decade.

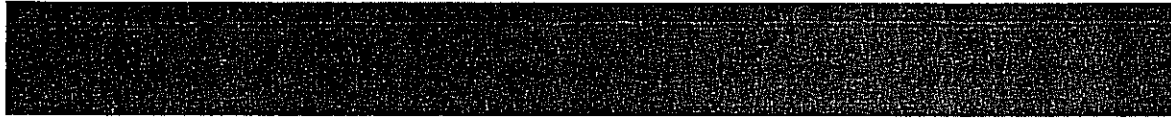
2005 Gourt de Mautens Rasteau

Gourt de Mautens 

A Proprietary Blend Dry Red Table wine from

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
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The 2005 Rasteau is tannic, backward, and just massive. The wine needs 6-7 years of cellaring, and should age for 15-20 years as well. It won't have as much accessibility as the 2006 will in 4-5 years, but it is loaded with similar character, chocolate, black raspberries, and kirsch, intermixed with dusty, loamy soil notes, pepper, and the telltale chocolate that comes from the old vine Grenache that bakes in the sun in this high elevation appellation. This is a beauty, slightly rustic but enormously endowed.

This is one of the sensational estates in Rasteau, with proprietor Jerome Bressy farming just over 20 acres of vines. Organic farming and the naturally low yields of his old vines (8-15 hectoliters per hectare) result in wines of extraordinary concentration and intensity. The general blend on his Rasteau is 70% Grenache and the rest Syrah, Mourvedre, and Carignan.

Tuesday, November 1, 2005

2003 Gourt de Mautens Rasteau

Bressy makes wine for the history books

Jerome Bressy has done it again! This young artist from Rasteau is always pushing himself to create not just great wines, but wines for the ages.

After weathering the challenges of 2002, Bressy is back on top. Believe us when we say that his 2003 vintage is definitely one for the history books!

In our years of importing wine we've encountered few other winemakers that show such a zeal for innovation, as does Bressy. He is always looking for new ways to pull the most from his ancient vines. The results, as fans of Gourt de Mautens know, are dense, impressively complex wines that seem practically alive. There simply is no other winemaker with such vision in the region.

Bressy performed three green harvests in 2003—a number that's considered sheer folly by most other winemakers in France, let alone in Rasteau. Bressy was on a mission: despite the sweltering heat, he wanted to be sure that his grapes would have adequate acid balance and complete phenolic maturity. Eric Texier, another of our favorite producers and a mad scientist himself, agreed that this was the key to making great southern Rhône wine in 2003. To this end Bressy didn't get out into the fields until Sept. 18—and then harvested until Oct. 7. If his reputation hadn't already been set by his past vintages, the wine police no doubt would have carted him off and locked him up in the loony bin.

What's more, Bressy decided to chuck his barrels in exchange for demi-muids—larger, new wood containers that hold about two and one-half times what a barrel does. The wine spent 15 months in wood, and then was transferred to cement vats to settle and to finish its malolactic fermentation, which was long, very slow, and utterly perfect. Include Bressy in the trend of the world's top winemakers who are turning back the clock and returning to cement, a neutral material that lets the wine breathe and preserves every bit of fresh, pure fruit. (This process is called micro-oxygenation.)

The 2003 vintage is a blend of 65% Grenache, 15% Carignane, 10% Mourvèdre and 7% Syrah with the outstanding blend a mysterious Rasteau cocktail of Counoise, Muscardin and Vaccarèse. A dense, deep purple/red in the glass, the 2003 Gourt de Mautens Rasteau is a great, complex, utterly astonishing wine that only the passion of a winemaker such as Jerome Bressy (amid an historic vintage) could bring to life!



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"MAGIC WINDOW" ROBERT PARKER 96 POINTS Wine Advocate # 173
Oct 2007 Jay Miller 96 Drink 2011 - 2026 The 2006 Magic Window
Grenache from the Marananga district comes from 30-year-old vines

cropped at 2 tons per acre and received the same oak treatment as its peers. Aromas of smoke, cedar, sage, violets, wild black raspberry and kirsch jump from the glass. This is followed by a full-bodied wine which coats the mouth with ripe, spicy, red and black fruits. There is a blanket of soft tannins which will permit 4-6 years of additional cellaring. The lengthy finish is pure and fruit-filled. Enjoy this stylish Grenache through 2026. The Chateau Chateau series was created to highlight distinct sub regions and vineyards of Barossa Valley Grenache. Each wine features a label inspired by the work of M.C. Escher. Perhaps the superb presentations and more than reasonable prices will move consumers to try Barossa Grenache, some of the best in the world.

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