

CHÂTEAU DE FONSALETTE – CÔTES DU RHÔNE – MIS EN BOUTEILLE PAR LE PROPRIÉTAIRE – APPELLATION CÔTES-DU-RHÔNE CONTRÔLÉE – S.C.E.A. CHÂTEAU RAYAS – CHÂTEAUNEUF-DU-PAPE – VANCLUSE – FRANCE RÉSERVÉ 2005 14 %

Grape Blend: grenache 50% + cinsault 35% + syrah 15%

VISUAL ANALYSIS: limpid, ruby red with great body.

OLFACTORY ANALYSIS: vegetal notes, cloves, cherry, raspberry, cinnamon, cedar wood, cigar box (Cohiba), fire lily and carnation.

GUSTATIVE ANALYSIS: dry, strong sensation of pseudo-warmth and good gustative balance. The mineral salts are coinciding with the softness, the tannins are counterbalancing the salivation and the final is clove flavoured. The gustative persistence is about 8 seconds.

WINE-FOOD COMBINATION: venison stew

- The sweet tendency of the meat is counterbalancing the mineral salts of the wine
- The fatness of the sauce is in contrast with the salivation of the wine
- The sweet tendency of the meat is counting the bitterish tendency of the tannin
- The structure of the recipe is equalizing the body-structure of the wine
- The olfactory-gustative persistence of the recipe is neutralizing the aromatic intense gustative persistence of the wine

MY PERSONAL OPINION: it is a well done wine, that's to say simple but very entertaining. The balsamic sensation is not present so we are not talking about of Bolgheri wines. The barrique is like an outstanding fact: it is not an absolute power even if it is a recognized champion.