

DOMAINE DU PEGAU	2007	CHATEAUNEUF DU PAPE CUVÉE DA CAPO	(not yet released)	RED (98-100)
DOMAINE DU PEGAU	2005	CHATEAUNEUF DU PAPE CUVÉE LAURENCE	(not yet released)	RED (95-97)
DOMAINE DU PEGAU	2004	CHATEAUNEUF DU PAPE CUVÉE LAURENCE	(\$85.00)	RED 92
DOMAINE DU PEGAU	2007	CHATEAUNEUF DU PAPE CUVÉE RÉSERVÉE	(\$85.00)	RED (94-96)
DOMAINE DU PEGAU	2006	CHATEAUNEUF DU PAPE CUVÉE RÉSERVÉE	(\$85.00)	RED (92-94)
DOMAINE DU PEGAU	N.V.	PLAN PEGAU LOT 2007	(\$16.00)	RED 87
DOMAINE DU PEGAU	N.V.	TETRA PAK VDP D'OC	(\$10.00)	RED 85
DOMAINE DU PEGAU	2007	PEGOVINO / PLUME BLEUE VDP D'OC	(\$16.00)	RED 86
FERAUD-BRUNEL	2006	CHATEAUNEUF DU PAPE	(not yet released)	RED (87-88)
FERAUD-BRUNEL	2007	COTES DU RHONE-VILLAGES	(not yet released)	RED (88-90)
FERAUD-BRUNEL	2006	COTES DU RHONE-VILLAGES	(\$21.00)	RED 90
FERAUD-BRUNEL	2006	COTES DU RHONE-VILLAGES RASTEAU	(\$25.00)	RED 89+
FERAUD-BRUNEL	2005	VACQUEYRAS	(\$30.00)	RED 89
SELECTION LAURENCE FERAUD	2007	CHATEAUNEUF DU PAPE	(not yet released)	RED (90-93)
SELECTION LAURENCE FERAUD	2007	COTES DU RHONE-VILLAGES SEGURET LES PIALONS	(\$22.00)	RED (89-90)
SELECTION LAURENCE FERAUD	2007	GIGONDAS	(not yet released)	RED (88-90)
SELECTION LAURENCE FERAUD	2006	GIGONDAS	(\$35.00)	RED 88

The inimitable Feraud family, true guardians of the most traditional style of Provence and several Rhône appellations, is increasingly spearheaded by daughter Laurence, but her charismatic father, Paul, is always on the scene, with her mother, running the office. While Pégau's expanding production should be carefully watched, the talent is certainly there. Forgetting the estate wines, there are three levels of quality and price, including a new Tetra Pak in a liter package that is quite good. There are also the Selection Laurence Feraud, a *négociant* line of wines, and a second *négociant* line-up sold under the moniker Feraud-Brunel, which Laurence oversees along with André Brunel.

I was somewhat surprised to be tasting a **Tetra Pak**, which is 100% Grenache accessed from their Roussillon, but it is a solidly made, charming, lovely, soft, round effort. It is packaged in a collapsing pack that guards it from oxidation. Laurence told me that the fruit character of the wine is essentially good for about a year, so purchasers should consume it sooner rather than later. The other inexpensive offerings include the attractive **non-vintage Plan Pégau Lot 2007**, which exhibits plenty of earthy, rustic meatiness as well as good fruit. This attractive effort is made very much in the Pégau style. Also very charming is the **2007 Pegovino/Plume Bleue VDP d'OC**, another Grenache-dominated wine exhibiting plenty of roasted herb, meat, black cherry, truffle, and spice box

characteristics. Like the Plan Pégau, this tasty cuvée is best consumed over the next 1-2 years.

Under the **Selection Laurence Feraud** label, the gorgeous **2007 Côtes du Rhône Villages Séguret Les Pialons** may merit an outstanding rating after bottling. A blend of 90% Grenache and 10% Syrah, its deep ruby/purple color is followed by sweet cassis fruit, graphite, and earth notes. Young, unevolved, fresh, lively, and beautifully textured, it should provide pleasure over the next 7-8 years. The **2006 Gigondas** reveals a cool climate, minty character along with berry fruit and crushed rock notes in its medium-bodied personality. The **2007 Gigondas** is superior. It possesses a deeper ruby color as well as more complete, nuanced, and complex aromatics of crushed rocks, red and blue fruits, and spring flowers. Pure, deep, and very much in keeping with the style of the vintage, it should drink well for 10-14 years. The **2007 Châteauneuf du Pape** should easily be outstanding after bottling. A very impressive *négociant* wine, it exhibits a deep ruby/purple hue, dense blueberry, earthy, incense and *garrigue*-laden, spicy fruit, medium to full body, and a personality that represents the essence of Provence. It should drink nicely for 10-15 years.

From the hierarchy of wines known as **Feraud-Brunel**, the **2007 Côtes du Rhône Villages** (70% Grenache and 30% Syrah) is excellent. This

beauty displays super fruit, medium to full body, abundant character, and a long finish. The **2006 Côtes du Rhône Villages** is as good. This medium to full-bodied sleeper of the vintage offers deep berry fruit interwoven with plenty of Provençal herbs, pepper, and lavender. Drink it over the next few years. More chocolate and tannin as well as a muscular, exuberant style are noticeable in the **2006 Côtes du Rhône Villages Rasteau**. Big, chewy, and deep, it demands 2-3 years of cellaring, and should drink well for 15+ years. Although Feraud-Brunel's **2006 Châteauneuf du Pape** is not as complete as the Selection Laurence Feraud Châteauneuf, it is a meaty, spicy, earthy effort displaying good color, but dry tannins in the finish. Better is the **2005 Vacqueyras**, a blend of 75% Grenache and 25% Syrah that reveals rich black cherry, earthy, medium to full-bodied flavors, good character, and a soft, silky finish. Drink it over the next 10 years.

As for the **Domaine du Pégau estate** wines, the **2006 Châteauneuf du Pape Cuvée Réserve** was tasted from multiple foudres, and appears to be better than the 2005 and 2004. The 2006 exhibits gamy, meaty, new saddle leather, kirsch liqueur, black currant, pepper, lavender, and spice notes. The wine is full-bodied, rich, deep, and long. One foudre, which may become a Cuvée Laurence, appears to be of the same quality as the Cuvée Réserve, but the Laurence will be bottled much later than the Réserve, which was about to be bottled at the time of my visit in late August.

2007 is an undeniably great vintage for the Feraud wines. The **2007 Châteauneuf du Pape Cuvée Réserve**, tasted from multiple foudres, stylistically, looks to be a hypothetical blend of the 2003 and 1990. The 2007 is full-bodied and powerful, with high tannins, high extract, and tremendous color, stuffing, and richness. It is like drinking a liquified, rare

grilled steak mixed with ground pepper, roasted herbs, and spice. Juicy and pure, it explodes with the aromas of Provence. Dense, rich, more structured than the 2003, sumptuous, and deep (in the style of the 1990), it should evolve for 20-25 years. In 2007, there will also be a **Châteauneuf du Pape Cuvée da Capo** produced, emanating from the appellation's well-known sector known as La Crau. This cuvée resembles the 1998 Capo more than either the 2000 or 2003 Capos. From 80-year-old vines, the 2007 tips the scales at 15.8% alcohol, which is .5% less than the 1998, .3% less than the 2003, and is identical to the 2000. The wine's intense, deep plum/ruby/garnet color is followed by a stunning perfume of smoked herbs, grilled meats, blood, figs, plums, blackberries, and kirsch. This big-boned, highly structured effort possesses enormous concentration, great *sucrosité* and glycerin, and a heady, long finish. It will be a stunner. Anticipated maturity: 2014-2035.

The **2005 Châteauneuf du Pape Cuvée Laurence** appears to be the finest example of this wine since the 1998. Wonderfully rich, concentrated notes of roasted Provençal herbs, jammy black cherries, new saddle leather, and loamy soil are present in this stunningly rich, full-bodied wine. With excellent concentration, moderate tannin, and fabulous length as well as intensity, it should be released in 2009-2010, and will keep for 20-25 years. The medium ruby-colored **2004 Châteauneuf du Pape Cuvée Laurence** already reveals some orange/amber at the edge. This evolved, mature 2004 reveals aromas of forest floor, leafy vegetables, earth, truffles, leather, and kirsch. It is a medium to full-bodied, spicy, impressive wine, but it does not measure up to the 2005 Cuvée Laurence. Drink it over the next 10-15 years. Importers: Dan Kravitz, Hand Picked Selections, Warrenton, VA; tel. (540) 347-9400; Martine's Wine, Novato, CA; tel. (415) 883-0400; and J and R Selections, Mt. Pleasant, MI; tel. (734) 662-3753