



**ERIC SOLOMON**  
**SELECTIONS**  
PLACE OVER PROCESS

**Wine Spectator**  
NEW RELEASES

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**CLOS ST.-JEAN**

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- Châteauneuf-du-Pape White 2010** **91**  
Very fresh, with delicious melon, peach and heather notes and a long, yellow apple-filled finish. Weighty but pure, with excellent definition. Grenache Blanc, Clairette and Roussanne.
- Châteauneuf-du-Pape Sanctus Sanctorum 2009** **95**  
This lush red shows very enticing notes of toasty raisin, spice cake, fig sauce and blackberry preserves inlaid with flashes of ganache and espresso. The dense but racy finish features a graphite edge that really extends. Grenache.
- Châteauneuf-du-Pape Deus Ex Machina 2009** **94**  
Dense but velvety, with gorgeous ganache and espresso giving way to dark fig, hoisin sauce and warm currant confiture. Lots of well-embedded charcoal and tobacco add cut and length to the hefty but driven finish. Grenache and Mourvèdre.
- Châteauneuf-du-Pape La Combe des Fous 2009** **94**  
This is packed with flavors of dark plum, boysenberry preserves and licorice, but comes across as silky and perfumy, with gorgeous mouthfeel and alluring incense and Lapsang souchong tea notes that help the finish cruise seamlessly. Grenache, Syrah, Cinsault and Vaccarèse.
- Châteauneuf-du-Pape Vieilles Vignes 2009** **91**  
Features perfumy aromatics, but still a bit tight, with an iron-bound core of cassis, raspberry and blackberry fruit, backed by graphite and black tea notes on the racy finish. Should unwind with modest cellaring. Grenache, Syrah, Mourvèdre, Cinsault and Vaccarèse.

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**ROGER SABON & FILS**

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- Châteauneuf-du-Pape Le Secret des Sabon 2009** **95**  
Dark, with very alluring espresso and smoke notes weaving through the dense flavors of fig paste, currant preserves, Black Forest cake and melted licorice. Features intense graphite and black tea notes on the finish, which is packed for now, but has good underlying racy acidity.
- Châteauneuf-du-Pape Prestige 2009** **94**  
There's a slightly chunky edge to the charcoal, roasted fig, mulled plum and black currant notes in this dark. A lacing of espresso and bittersweet cocoa helps add some finesse to the finish. A touch of cellaring should do the rest.
- Châteauneuf-du-Pape Réserve 2009** **93**  
Richly textured, with dense linzer torte, cassis and fig paste notes, but also perfumy, with toasty anise and smoky black tea notes that weave through the finish. Offers a lovely combination of power and finesse.
- Châteauneuf-du-Pape Les Olivets 2009** **91**  
Pure, fresh and sleek, with a lovely warm linzer sauce aroma backed by creamy cherry preserves, plum and black currant fruit. Subtle spice shadings hang on the silky finish.

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**PHILIPPE GIMEL**

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- Côtes du Ventoux St.-Jean du Barroux L'Argile 2007** **89**  
This alluring wine is still fleshy, with lovely mulled spice and velvety plum and fig fruit flavors. There's a lingering mesquite edge on the supple finish.