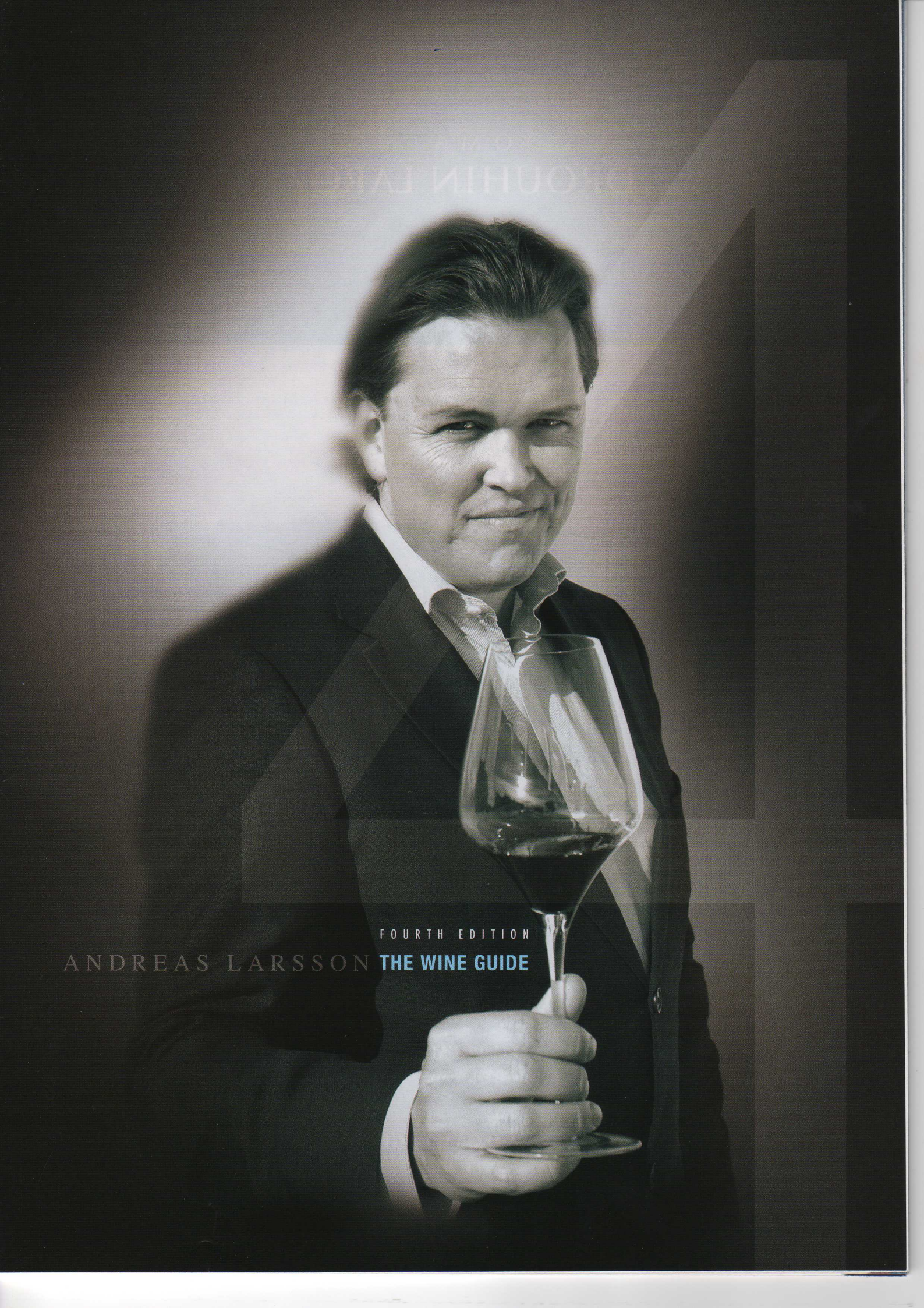


THE WINE
GROUPEE

FOURTH EDITION
ANDREAS LARSSON **THE WINE GUIDE**



France Châteauneuf du Pape Red 2007

Everyone agrees that 07 is a great vintage for the Châteauneuf du Pape appellation. In my opinion, 07 is even one of the best balanced vintages of the past decade. Despite its ripeness, density and high alcohol levels, the wines manage to be well-balanced and preserved a good notion of freshness, with fine tannins and a remarkable purity.

The wines from the northern area of the appellation usually don't receive the same attention as do those from the south. This means that there are some great bargains to be made there and that they are worthwhile discoveries. The level of the tasting is very high and quite even.

Great with Provençal food, these wines taste beautifully with roasts seasoned with Herbs de Provence. Dishes like roasted lamb and beef, stews or beans, love to share the table with this type of wine. These are really wines to be enjoyed in the fall since they make perfect partners for game and mushrooms as well. They are warm and generous.

FRANCE - *Châteauneuf Du Pape* - Red

CHATEAU CABRIERES, TRADITION - Nice purity of fruit, dark berries, plum, liquorice and spices, a good level of freshness and dark fruit on the palate, nicely integrated tannins, rather full with a good length, splendid drinkability.

CHATEAU CABRIERES, PRESTIGE - Rich and intense nose with sweet plums some herbal notes, a plush structure, generous sweet fruit and a creamy aftertaste with hints of sweet plum and some spicy and herbal notes, already nicely drinkable, yet with a fine potential.