

THE WINE CELLAR INSIDER

2020 Clos Saint Michel Côteau Brûlé (Châteauneuf-du-Pape)

Dominated by Syrah, at 80% of the blend, with the remainder coming from Syrah, the wine is deep and dark in color. The nose pops with flowers, black and peppery red with blue fruits, and spice notes. On the palate, the wine is rich, full and powerful, with layers of dense, chewy, round, peppery, dark fruits, licorice, chocolate and iron that resonate. This is going to be one of the longest lived wines of the vintage. Drink from 2025 - 2040.

Tasted Jan 27, 2023

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2020 Clos Saint Michel Grand Vin (Châteauneuf-du-Pape)

Full-bodied, rich and concentrated, the blend of 50% Grenache and 50% Syrah provide a backdrop for all the layers of espresso, black cherry, smoke, olives and blue fruit. The wine is concentrated dark and chewy with finish that sticks with you. Drink from 2025-2037.

Tasted Jan 27, 2023

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THE WINE CELLAR INSIDER

2020 Clos Saint Michel Cuvée Réservee (Châteauneuf-du-Pape)

Opulent, plush and polished, the layers of sweet, dark fruits with the essence of black cherries and black raspberries with a judicious touch of oak is all over place on the nose and lushly-textured palate. The wine is a blend of 40% Grenache, 30% Mourvedre and 30% Syrah. Drink from 2023-2034.

Tasted Jan 27, 2023

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