

Domaine Clape Barrel Tasting, March 4 2015

<p>2014 (Is 50% of Renaissance; 12, 16 yo* vines). Nose candy carbonic a touch. Tiny reduction. Very floral and olivey; bright! One parcel is 12 yo; south facing, south of appellation. Can get stressed out by dryness or sun. Other just below village. One parcel is <i>Patou</i> lieu-dit.</p>	<p>2013 (50% of Renaissance; 12 and 16yo vines). Reduction; sweet olives coming out, sweet green tarragon character. Fleshy, but biting. Chèvre mold. Youngest vines of domaine. Typically very forward, open, but lacking structure.</p>
<p>2014 25yo vines (other part of Renaissance). Warmer <i>Reynard</i> vineyard. Amphitheater; south facing, with no wind. 2/3 goes into Renaissance, 1/3 into Cornas. Texture is insane on entry silky and more floral. More volume and fresh grippy tannins. All too easy to overuse RE tannins in blends, dominates because of youth. Floral first then olive.</p>	<p>2013 25yo vines (other part of Renaissance). Nose sweet and suave with chèvre mold, tiny bit of burnt brownies. Flowers on finish. (Thierry Allemand rendered the vineyard famous with an individual bottling).</p>
<p>2014 35 yo vines <i>Petite Côte</i> incredible roses and fruit on nose. Some chèvre mold character, bitumen, tannins are suave.</p>	<p>2013 35y old vines <i>Petite Côte</i> more cocoa and suave texture. Nose seems suave too, smooth and calmer. Some reduction. Leather is just arriving.</p>
<p>2014 <i>Sabarotte</i> 40-50yo. Small lieu dit. 3ha. Amphitheater part is in shade. More rustic. Since 2001. Palate attack is tapenade then white flowers and silky, lean and tapered on palate. Tight bitter plum. Reminds Olivier of Robert Michel's Cornas. Cedar.</p>	<p>2013 <i>Sabarotte</i> 40-50yo heavy chèvre mold. Very tight. Grips gums. These are Noël Verset's former vines! Surprising how the 2013 is even tighter than the 2014. Typically ripe, alcoholic attack, then tannins grip gums.</p>
<p>2014 <i>La Côte</i> 60 yo vines. Top of hill, rocky, can stress quickly. Soapy flowers, then a bit of tapenade. Needs a year of aging to show its potential. Lees/bread residual and roses.</p>	<p>2013 <i>La Côte</i> 60yo. Some chèvre mold but sweetness behind. Palate entry is more suave, inviting and soothing. Tiniest green allusion, flowers. Older vines don't bring green character! Used to taste as tight as <i>Sabarotte</i>, needed a year to relax.</p>
<p>2014 <i>Reynard</i> old vines 60-80, some 100-110 years old; chèvre nose, styrofoam nose; palate is dense, floral coiled tower with the slightest allusions to olive. Round, full and complete.</p>	<p>2013 <i>Reynard</i> old vines 60-80, some 100-110. Floral olives. Allusion to cafe. Very silky; lightweight but dense. Yields usually lower around 20-28hL. Gains volume from attack to retronasal finish.</p>

* yo = year(s) old