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Chateaufneuf du Pape Rubis

PATRICK LESEC

Rhone, France 

VINTAGE:	2005
COMPOSITION:	Greneche (75), Mourvedre (5), Syrah (20),
COOPERAGE:	Stainless Steel Tank (50), Foudre Oak (50)
ALCOHOL:	14.00%
VINE AGE:	50+ years
TYPE:	Red

WINEMAKER'S NOTES:

Dark ruby color, dense fruit in nose. Dense, lush, ripe fruit in mouth. Smooth, soft tannins long finish, very fine on palate. Complex.

REVIEWS

|| 89 Points.

The least impressive but still excellent wine among these four Chateaufneuf du Papes is the 2005 Chateaufneuf du Pape Rubis. A surprisingly soft wine made from a blend of 75% Grenache and the rest Syrah and Mourvedre, the wine has a deep ruby/purple color and a classic nose of incense, licorice, kirsch, pepper, and herbs. It is medium to full-bodied, soft for a 2005, and best drunk over the next decade. ||

— ROBERT PARKER, THE WINE ADVOCATE #173 OCT 2007

|| 90 Points.

Deep red. Explosive raspberry and candied cherry on the nose, with subtle garrigue and tapenade notes adding complexity. Spicy, youthfully taut red fruit flavors show very good freshness and nerve. Finishes with supple tannins and excellent thrust. ||

— STEPHEN TANZER