

As seen in the Wine Spectator —August 31, 2005

# Wine Spectator

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## FRANCE

### Rhône / Châteauneuf-du-Pape Red

**98 Henri Bonneau Châteauneuf-du-Pape Réserve des Célestins 1998 \$270** Monstrous, overflowing with roasted chestnut, beef bouillon, bitter-sweet cocoa, prune, brick dust, espresso and hoisin sauce flavors. This broad-shouldered and immensely concentrated ~~thick~~ offers accessibility now and for the next 30 years. Drink now through 2035.—J.M.

**92 Paul Autard Châteauneuf-du-Pape 2003 \$35** Nearly candied up front, with a hard shell around the black cherry and boysenberry fruit flavors, but sweet mocha, spice and mineral notes emerge in the end, where fine-grained tannins carry the finish. A beauty that should develop nicely. Best from 2008 through 2020. 900 cases imported.—J.M.

**91 Clos de l'Oratoire des Papes Châteauneuf-du-Pape Les Chorgies 2003 \$75** Filled with lots of big, ripe, dark, juicy fruits like blackberry and dark plum, followed by sweet cocoa, tobacco and hot stone notes. Full and fleshy, with the ripe fruit dripping