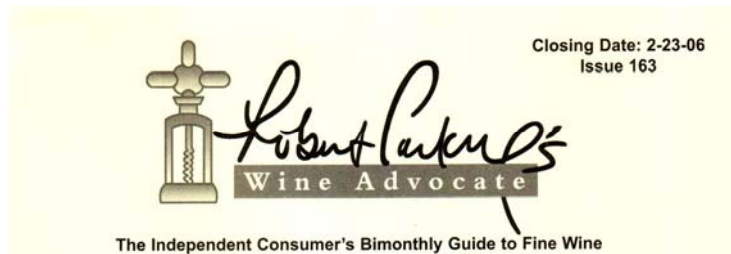


“...Autard certainly succeeded in 2004, as evidenced by both cuvees.”

— Robert Parker, on Domaine Paul Autard



PAUL AUTARD	2004	CHATEAUNEUF DU PAPE	(\$12.00-40.00)	RED	(87-90)
PAUL AUTARD	2003	CHATEAUNEUF DU PAPE	(\$12.00-39.00)	RED	88
PAUL AUTARD	2004	CHATEAUNEUF DU PAPE LA COTE RONDE	(\$42.00-55.00)	RED	(90-92)
PAUL AUTARD	2003	CHATEAUNEUF DU PAPE LA COTE RONDE	(\$42.00-55.00)	RED	91
PAUL AUTARD	2004	COTES DU RHONE	(\$15.00-16.00)	RED	89

Autard's approach to winemaking seems to be modern, and in the case of the Côte Ronde, obviously *barriques* are used given the vanilla and toasty character the wine possesses. The 2004 Côte du Rhône is a straightforward, pleasant wine meant for drinking over the next several years. Autard certainly succeeded in 2004 as evidenced by both cuvees. The dense 2004 Châteauneuf du Pape shows hints of balsam wood and pain grillé along with deep, sweet, caramelized black cherry fruit intermixed with some cumin and earth. Drink it over the next 7-8 years. The internationally-styled 2004 Châteauneuf du Pape La Côte Ronde shows plenty of spicy oak, dense ruby-purple color, an opulent mouthfeel, sweet tannin, and plenty of extraction and richness. This is a well-balanced wine, but obviously not a traditional

Châteauneuf du Pape by any sense of measurement. Drink it over the next decade. The 2003 Châteauneuf du Pape is a big, fruity, tasty wine. Quite soft, it will certainly require consumption over the next 4-7 years. It is elegant, attractively plump, with plenty of smoky herbs intermixed with black cherry notes and a bit of licorice and earth. Much denser, richer, and showing the full-on toasty new oak is the 2003 Châteauneuf du Pape La Côte Ronde. The wine is opulent, full-bodied, modern-styled with loads of fruit, and slightly better integrated oak than the 2004 with a deep ruby-plum purple color and a spicy, heady finish. It should drink well for at least 10 years.