Halos de JUPITER

PRESS - VINTAGES 2015 through 2020

Châteauneuf du Pape Adrastée

2020	Jeb Dunnuck 2021	(95-97)
2019	Jeb Dunnuck 2021	97
2018	Jeb Dunnuck 2019	(92-94+)
2017	Bettane & Desseauve 2020	17/20
2017	Wine Advocate - Joe Czerwinski 2018	(94-96)
2016	Bettane & Desseauve 2019	18,5/20
2016	Jeb Dunnuck 2018	98
2016	Vinous - Josh Raynolds 2019	94
2015	Bettane & Desseauve 2018	17,5/20
2015	Wine Advocate - Joe Czerwinski 2017	94

Châteauneuf du Pape

2020	Jeb Dunnuck 2021	92-94
2019	Wine Spectator 2022	92
2019	Jeb Dunnuck 2020	93
2018	Jeb Dunnuck 2020	92
2018	Wine Enthusiast 2021	94 - Editors' Choice
2017	Bettane & Desseauve 2020	16,5
2017	Jeb Dunnuck 2019	94
2016	Bettane & Desseauve 2019	17,5/20
2016	Wine Enthusiast 2018	93 - Cellar Selection
2016	Jeb Dunnuck 2018	94
2015	Bettane & Desseauve 2018	17/20
2015	Wine Spectator 2017	93

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PRESS - VINTAGES 2015 through 2020

Gigondas

2020	Jeb Dunnuck 2021	92-94
2019	Wine Spectator 2022	90
2019	Jeb Dunnuck 2021	92
2018	Wine Spectator 2021	92
2018	Jeb Dunnuck 2020	90
2017	Bettane & Desseauve 2020	15,5/20
2017	Wine Enthusiast 2019	94 - Editors' Choice
2017	Bettane & Desseauve 2020	15,5
2016	Vinous - Josh Raynolds 2019	93
2016	Wine Spectator 2018	93
2016	Bettane & Desseauve 2019	17,5/20
2015	Bettane & Desseauve 2018	17/20
2015	Vinous - Josh Raynolds 2019	92

Vacqueyras

2020	Jeb Dunnuck 2021	91-93
2019	Wine Spectator 2022	91
2019	Jeb Dunnuck 2021	92
2018	Jeb Dunnuck 2020	93
2018	Wine Enthusiast 2021	93 - Editors' Choice
2017	Bettane & Desseauve 2020	14,5/20
2017	Vinous - Josh Raynolds 2020	92
2016	Wine Spectator 2018	92
2016	Bettane & Desseauve 2019	16,5/20
2015	Wine Advocate - Joe Czerwinski 2017	92
2015	Bettane & Desseauve 2018	16,5/20

Côtes du Rhône

2020	Jeb Dunnuck 2021	90-92
2019	Jeb Dunnuck 2021	90
2018	Jeb Dunnuck 2020	90
2018	Wine Spectator 2021	91
2017	Bettane & Desseauve 2020	14,5/20
2017	Wine Enthusiast 2019	89
2016	Bettane & Desseauve 2019	15/20
2016	Wine Spectator 2018	90
2015	Bettane & Desseauve 2018	14,5/20
2015	Wine Advocate - Joe Czerwinski 2017	90

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Wine Spectator



92 - HALOS DE JUPITER Châteauneuf-du-Pape 2019

Stylish, with a perfumed edge to the mix of cherry, raspberry and plum coulis notes, while hints of lavender, garrigue and shiso leaf underscore the finish. Shows sneaky depth, too. Grenache and Mourvèdre.

91 - HALOS DE JUPITER Gigondas 2019

This has a nice, lush feel, featuring black cherry and blackberry compote flavors that cruise through, with hints of violet, dark chocolate and anise through the finish. A comfort wine. Grenache, Mourvèdre and Syrah.

91 - HALOS DE JUPITER Costières de Nîmes 2019

Ripe and juicy in feel, with a mix of black cherry and raspberry compote notes wrapped in licorice root and garrigue hints. This has a subtle sanguine hint that curls around the finish, adding latent length. Grenache, Mourvèdre and Syrah.

90 - HALOS DE JUPITER Vacqueyras 2019

Stylish, with black cherry and blackberry notes, which meld with singed sandalwood and dried garrigue accents through the dusty finish. Grenache and Syrah.

April 2022

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JEB DUNNUCK

Southern Rhône's 2019s and 2020s

2020 Halos de Jupiter Châteauneuf-du-Pape Adrastée 95-97

Lastly, the 2020 Châteauneuf du Pape Adrastée ranks with the crème de la crème of the vintage. All Grenache from 100-year-old vines in the La Crau lieu-dit, it was completely destemmed and is still resting in once-used demi-muids. Gorgeous framboise, ripe black cherries, lavender, violets, and incense all give way to a full-bodied Grenache with a great mid-palate, ultra-fine tannins, and just about perfect balance. It might end up coming close to the 2016 in terms of quality, although it shows a slightly more pretty, elegant character.

2019 Halos de Jupiter Châteauneuf-du-Pape Adrastée 97

I was blown away by the 2019 Châteauneuf du Pape Adrastée, which is 100% very old vine Grenache from the famed La Crau lieu-dit that was destemmed and aged in once-used 600-liter demi-muids. Ultra-pure, full-bodied, and straight-up seamless on the palate, it has a wonderfully complex bouquet of kirsch liqueur, blackberries, ground herbs, pepper, and new leather, with some floral notes developing as it sits in the glass. It's a head-turning, complex, powerful, yet elegant Châteauneuf du Pape I'd be thrilled to drink any time over the coming 15+.

2020 Halos de Jupiter Châteauneuf-du-Pape 92-94

Moving to the two Châteauneuf du Pape releases, the base 2020 Châteauneuf du Pape is 85% Grenache, 10% Syrah, and 5% Mourvèdre sourced from vineyards near Courthezon and near Orange. Destemmed and brought up in used demi-muids, it has a terrific perfume of kirsch and blackberry fruits as well as violets, flowery incense, and spice. I love its texture and, as with all of Cambie's wines, it has ripe tannins and impeccable balance.

2019 Halos de Jupiter Châteauneuf-du-Pape 93

There are two Châteauneuf Du Papes under this label. The 2019 Châteauneuf du Pape checks in 85%Grenache, 10% Syrah, and the balance Mourvèdre, and it was destemmed and brought up in used 600-liter Burgundy barrels. Lots of spiced red fruits, loamy soil, Provençal garrigue, and floral notes define the bouquet, and it's as seamless as they come on the palate, with ripe, polished tannins, and outstanding length. It's already drinking nicely yet is capable of evolving for 10-15 years if stored correctly.

2020 Halos de Jupiter Gigondas 92-94

More red, blue, and black fruits emerge from the 2020 Gigondas, which displays more textbook sandalwood, peppery herbs, and □oral notes with time in the glass. A blend of 90% Grenache and 10%Mourvèdre, it's another ethereal, medium to full-bodied, balanced wine from this team that has lots to love.

2019 Halos de Jupiter Gigondas 92

Along the same lines, the 2019 Gigondas is hard to resist. It has textbook Gigondas notes of savory red and black fruits as well as sandalwood, ground pepper, and garrigue. These all carry to a medium to full-bodied, round, textured 2019 that's going to put a smile on your face any time over the coming decade.

2020 Halos de Jupiter Vacqueyras **91-93**

The 2020 Vacqueyras is also terrific. Not destemmed and based on 85% Grenache and 15% Mourvedre, it shows the fresher, more lively, pure style of the vintage yet still brings plenty of richness as well as classy blue fruits and some floral, peppery nuances. I suspect it will surpass the 2019.

2019 Halos de Jupiter Vacqueyras **92**

Bottled in June of this year, the 2019 Vacqueyras offers a ripe, full-bodied, sexy style, which is what this appellation delivers in spades in 2019. A blend of 85% Grenache and 15% Mourvèdre, it has both red and black fruits, notes of candied violets and flowery incense, sweet tannins, outstanding balance, and a great finish. Drink this pleasure-bent beauty over the coming 7-8 years.

2020 Halos de Jupiter Côtes du Rhône **90-92**

More blue fruits, violets, and cracked pepper emerge from the 2020 Côtes du Rhône, a medium to full-bodied blend of 75% Grenache, 15% Mourvèdre, and the rest Syrah. I love its balance, and it has ripe tannins, with the more pure, vibrant style of the vintage front and center.

2019 Halos de Jupiter Côtes du Rhône **90**

Lots of violets, candied orange, and assorted dark fruits emerge from the 2019 Côtes du Rhône, a perfumed, exotic, medium to full-bodied effort with sweet tannins and no hard edges. It's one heck of a delicious Côtes du Rhône to enjoy over the coming 4-6 years.

2020 Halos de Jupiter Costières de Nîmes **89-91**

Starting off the barrel samples, the 2020 Costières de Nîmes should be outstanding, with a medium-bodied, elegant, incredibly impressive style as well as complex notes of dark fruits, ground pepper, and hints of orange blossom. Mostly destemmed and brought up in tank, drink it on release and over the following 4-6 years. It's going to be a great value.

- Jeb Dunnuck (11/04/2021)

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WINE ENTHUSIAST MAGAZINE

PUBLISHED ON JUNE 18, 2021



CHILL OUT WITH THESE EIGHT RED WINES FOR SUMMER

Many people associate the summer with rosé, but there are also red wines perfectly suited to warmer temperatures. These bottlings often emphasize bright fruit flavors and searing acidity, apropos for even the hottest days of the year.

The next time you're choosing what to drink in the heat of summer, and want something with a little more heft than your average rosé, pop open one of these light and refreshing reds. Don't be afraid to serve them chilled, too.

FROM: A GUIDE TO CHILLABLE RED WINE

Halos de Jupiter 2018 Grenache (Costières de Nîmes); $14, 89 pts.

Rose petals and raspberry perfume this fruity, forward varietal Grenache. It offers all the juicy, easy fruit that you want from a quaffable red but it's elegant and nuanced too, etched by whiffs of dried thyme, mint and a subtle mineral finish. At peak now–2024. Saranty Imports. **Best Buy.** —Anna Lee C. Iijima

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Wine Spectator



Feb 28, 2021

HALOS DE JUPITER Châteauneuf-du-Pape 2018	92

Juicy and forward in style, with a tasty mix of crushed raspberry, plum and red cherry fruit flavors laced with red licorice and lined with garrigue and dusty tannins on the finish. Best from 2022 through 2032. 320 cases made, 80 cases imported. –JM

HALOS DE JUPITER Gigondas 2018	92

Solid, with a mix of ripe and bright blackberry and black cherry fruit mixed with dark tea, singed garrigue and anise notes. Light tarry streak adds some grip on the finish. Grenache and Mourvèdre. Best from 2021 through 2030. 450 cases made, 120 cases imported. –JM

HALOS DE JUPITER Vacqueyras 2018	91

Winey, with crushed plum and blackberry aromas and flavors lined with singed alder and carried by a graphite note. Late tug of warm earth, while the fruit keeps the upper hand throughout. Grenache and Syrah. Drink now through 2028. 550 cases made, 130 cases imported. –JM

Top Rhône Values

HALOS DE JUPITER Côtes du Rhône 2018	91

Seductive crushed black cherry and plum purée notes hold sway here, with a licorice snap note and flash of roasted apple wood on the finish. Juicy, compact and tasty. Grenache and Syrah. Drink now through 2021. 2,000 cases made, 450 cases imported. –JM

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JEB DUNNUCK

Southern Rhône: The Charming, Provençal 2018s and the More Concentrated, Classic 2019s

2019 Halos de Jupiter Châteauneuf-du-Pape Adrastée **94-96**

The tiny production 2019 Châteauneuf Du Pape Adrastée is all Grenache from the famed La Crau lieu-dit brought up in tank. It ratchets up the intensity and offers a smoking good nose of spiced red and black fruits, roasted garrigue, licorice, and baking spices. Perfectly balanced on the palate, with full-bodied richness and ripe, sweet tannins, it's another brilliant, sexy wine from this estate that's going to drink nicely for 10-15 years, probably longer.

2018 Halos de Jupiter Châteauneuf-du-Pape **92**

The 2018 Châteauneuf Du Pape reveals a medium ruby/purple hue as well as a superb bouquet of mulled red and black fruits, camphor, herbes de Provence, dried flowers, and assorted peppery spice-like nuances. With medium to full-bodied richness, a seamless, expansive texture, good mid-palate depth, and a great finish, drink this sexy, incredibly charming and satisfying Châteauneuf du Pape over the coming decade.

2019 Halos de Jupiter Châteauneuf-du-Pape **92-94**

Tasted as a barrel sample, the 2019 Châteauneuf Du Pape will certainly be at the same level, or better than, the 2018. Revealing a deep purple hue as well as full-bodied aromas and flavors of blueberries, blackberries, peppery herbs, and smoked earth, this beauty hits the palate with an expansive, concentrated mouthfeel, plenty of tannins, and a great, great finish. It shows the purity and elegance of the vintage yet still bring ample oomph. It's a smoking wine in the making.

2018 Halos de Jupiter Gigondas **90**

Perfumed notes Bing cherries, mulberries, candied violets, cedary herbs, and ample spice emerge from the 2018 Gigondas and this medium-bodied, elegant Gigondas has light tannins, a frontend loaded, charming style, and is going to evolve nicely for 5-7 years. It doesn't have the depth or concentration of the 2019 yet is already accessible and undeniably delicious.

2019 Halos de Jupiter Gigondas **92-94**

The 2019 Gigondas is another gem of a wine that readers will love. Based largely on Grenache, it has lots of textbook Gigondas spice and cedary herbs notes as well as medium to full-bodied richness, ripe yet present tannins, a terrific sense of minerality, and a great finish. This beauty delivers power paired with elegance, and while it's going to be hard to resist right on release, it's going to have 15 years of longevity.

2018 Halos de Jupiter Vacqueyras **93**

The 2018 Vacqueyras shows nicely, with a terrific core of dark, almost blue fruits, as well as complex notes of violets, lavender, and peppery herbs. Nicely textured, medium to full-bodied, and seamless on the palate, it's a beautiful wine that's very much in the pure, elegant style of the vintage.

2019 Halos de Jupiter Vacqueyras **92-94**

The 2019 Vacqueyras is similar to the 2018, only more concentrated. Ripe blue fruits, peppery herbs, lavender, and floral notes all define the bouquet, and it's full-bodied, has a great mid-palate, and enough structure to evolve for a solid decade.

2018 Halos de Jupiter Côtes du Rhône **90**

The 2018 Côtes du Rhône is a straight-up charming, already complex, hard to resist 2018 that has a ripe, yet incredibly pure, elegant style that's a joy to drink. Possessing pretty red and blue fruits, violets, candied orange, and ample spicy notes, this medium-bodied, beautifully balanced, elegant Côtes du Rhône would make one hell of a house red.

2019 Halos de Jupiter Côtes du Rhône **90-92**

The 2019 Côtes du Rhône is a fruit-forward, pleasure bomb of a wine that has loads of ripe red and blue fruits, some classic Southern Rhône peppery herbs and violet notes, medium to full body, and a plush, rounded mouthfeel that's already a joy to drink. Enjoy it over the coming 3-4 years.

2018 Halos de Jupiter Costières de Nîmes **89**

Moving to the Costières de Nîmes region, the 2018 Costières De Nîmes offers a charming, medium-bodied, forward style as well as complex notes of red fruits, spring flowers, and Provençal spices. It's not massive yet shines for its elegance, purity, and silky tannins, all making for a delicious 2018 I'd be happy to buy and drink.

2019 Halos de Jupiter Costières de Nîmes **90-92**

The 2019 Costières De Nîmes comes from larger appellation located south of Tavel, on the right bank of the Rhône river. Based largely on Grenache, it has a complex bouquet of blueberries, wild strawberries, sappy flowers, and peppery garrigue. With medium to full-bodied richness, a seamless, lively texture, no hard edges, and a great finish, it's certainly an outstanding wine in the making.

- Jeb Dunnuck (10/06/2020)

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Antonio Galloni
vinous
explore all things wine

From Gigondas Maintains Its Tempo (Feb 2020) by Josh Raynolds:

Les Halos de Jupiter 2017 Gigondas Shimmering ruby-red. Potent, mineral-accented cherry and red berry scents on the highly fragrant nose. Juicy and broad in the mouth, offering spice-laced black raspberry and cherry flavors that pick up a smoky nuance as the wine stretches out. Velvety tannins sneak in on the clinging finish, which leaves behind suggestions of candied licorice and lavender pastille.	92 pts **Josh Raynolds** **Tasting date:** **February 2020**

Les Halos de Jupiter 2016 Gigondas Brilliant magenta. A highly perfumed bouquet evokes ripe red/dark berries, candied flowers and exotic spices. Chewy, broad and appealingly sweet, offering densely packed black raspberry, cherry compote and spicecake flavors and a suave floral pastille flourish. Gains power and spiciness with air and finishes extremely long, with clinging sweetness and youthful tannic grip.	93 pts **Josh Raynolds** **Tasting date:** **February 2020**

Les Halos de Jupiter 2015 Gigondas Shimmering ruby-red. Potent, mineral-accented cherry and red berry scents on the highly fragrant nose. Juicy and broad in the mouth, offering spice-laced black raspberry and cherry flavors that pick up a smoky nuance as the wine stretches out. Velvety tannins sneak in on the clinging finish, which leaves behind suggestions of candied licorice and lavender pastille.	92 pts **Josh Raynolds** **Tasting date:** **February 2020**

From Vacqueyras: The Southern Rhône's Stealth Appellation (Feb 2020) by Josh Raynolds:

Les Halos de Jupiter 2017 Vacqueyras Deep bright-rimmed magenta. Mineral- and smoke-accented cherry, black raspberry and garrigue scents pick up a sexy incense nuance as the wine opens up. Sweet, seamless and energetic on the palate, offering intense red and blue fruit, spicecake and floral pastille flavors that deepen through the back half. Concentrated yet light on its feet, playing power off delicacy with a smooth hand and finishing impressively long, sweet and subtly tannic.	92 pts **Josh Raynolds** **Tasting date:** **February 2020**

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The Wine Advocate
Tasting History

2017 Les Halos de Jupiter Chateauneuf du Pape

Dec 2019	Joe Czerwinski	90+

The 2017 Chateauneuf du Pape is nearly all Grenache, translated into taut raspberry fruit tinged with hints of orange zest and mulling spices. Full-bodied, firm and crisp, it should relax and improve with short-term cellaring. Try it in 2021.

2017 Les Halos de Jupiter Gigondas

Dec 2019	Joe Czerwinski	91

The 2017 Gigondas features hints of cedar and spice on the nose. A 90-10 blend of Grenache and Mourvèdre, aged in older demi-muids, it delivers plenty of cherry and blackberry fruit on the full-bodied palate, balanced by crisp acids and firm tannins. The most structured of the Halos de Jupiter wines, it could use a year or two of cellaring and should drink well through 2030.

2017 Les Halos de Jupiter Vacqueyras

Dec 2019	Joe Czerwinski	90

The 2017 Vacqueyras is a classic 85-15 blend of Grenache and Syrah, aged in older demi-muids. Hints of sage and bay leaf accent cherry and apricot notes in this full-bodied wine. It's surprisingly firm and should benefit from a year or two in the cellar.

2017 Les Halos de Jupiter Côtes du Rhône

Dec 2019	Joe Czerwinski	88

An 80-20 blend of Grenache and Syrah from several different parts of the region, the 2017 Cotes du Rhone delivers slightly stewed, indistinct berry flavors backed by a fine line of tannins. It's still an enjoyable wine to drink over the next 5 years, with ample weight on the palate and a long, silky finish.

2017 Les Halos de Jupiter Costières de Nîmes

Dec 2019	Joe Czerwinski	89

A bit more concentrated and tannic than the flattering 2018, the 2017 Costieres de Nimes features super ripe black cherries and hints of licorice on the nose. A blend of 85% Grenache, 10% Mourvèdre and 5% Syrah, it's medium to full-bodied, with a slight tannic bite on the finish, just right for pairing with grilled beef or lamb.

2018 Les Halos de Jupiter Costières de Nîmes

Dec 2019	Joe Czerwinski	(88-90)

Plush and welcoming, the 2018 Costieres de Nimes delivers ripe red berries and hints of spring flowers. Medium to full-bodied, supple and easy-drinking, this blend of 90% Grenache and 10% Syrah is a great value for drinking over the next few years.

JEB DUNNUCK

Halos de Jupiter is the personal label of superstar oenologue, Philippe Cambie, and the focus is on Grenache from the different terroirs in the Southern Rhône. The 2017s showed brilliantly and are up with the finest wines to date from this label. The 2018 will be a step back, but are nevertheless beautiful, forward, charming wines that has loads of Provencal character.

2017 Halos de Jupiter Châteauneuf-du-Pape Adrastée 96

The flagship from Cambie is the 2017 Châteauneuf Du Pape Adrastée. It's all Grenache (100% destemmed) from the La Crau lieu-dit that's brought up in 1-year-old 600-liter Burgundy barrels. Full-bodied, deep, and opulent, with a super-rich yet seamless, sexy character, it offers a complex bouquet of kirsch, graphite, crushed rocks, and cured meats. It's one of those wines that reminds you of walking through a street market in the south of France and is just loaded with character. It's going to improve with short-term cellaring and have 10-15 years of overall longevity.

2017 Halos de Jupiter Châteauneuf-du-Pape 94

The 2017 Châteauneuf Du Pape had just been bottled at the time of my tasting, which makes this showing even more remarkable. Deep purple-colored, with a brilliant perfume of kirsch and blackberry fruits as well as ample spice and garrigue, it hits the palate with full-bodied richness, ultra-fine tannins, no hard edges, and a great, great finish. A blend of 88% Grenache and 12% Syrah that was all destemmed and aged in once- and twice-used oak, it can be drunk today with incredible pleasure or cellared for over a decade.

2017 Halos de Jupiter Gigondas 92+

The 2017 Gigondas is another winner in the lineup. In 2017 it was not destemmed and is a blend of 90% Grenache and 10% Mourvèdre raised in older demi-muids. Deep purple-colored, with a terrific bouquet of blackberries, spice, incense, and cedarwood, it has classic Gigondas character, medium to full body, good acidity, and ripe tannins. It shows the more straight, focused style on the palate that's common in the vintage and will be even better with another year or two in bottle.

2017 Halos de Jupiter Vacqueyras 92+

I loved the 2017 Vacqueyras and this is always one of my favorites in the lineup from Cambie. Blackberries, violets, ground pepper, and spice all emerge from this beautifully balanced, medium to full-bodied, pretty Vacqueyras that just glides over the palate with no sensation of weight or heaviness. Based on 85% Grenache and 15% Syrah that spent a year in neutral demi-muids, drink this classic, balanced, pleasure-bent 2017 over the coming 7-8 years.

2017 Halos de Jupiter Côtes du Rhône **89**

Lots of blackberries, cherries, incense, and spice box characteristics emerge from the 2017 Côtes Du Rhône. Medium-bodied, it displays juicy acidity, fine tannins, and a layered, satisfying style. It will be better with another six months in bottle and keep for 4-5 years.

2018 Halos de Jupiter Châteauneuf-du-Pape Adrastée **92-94+**

Coming all from very old Grenache vines in the La Crau lieu-dit and brought up in demi-muids (all neutral), the 2018 Châteauneuf Du Pape Adrastée sports a ruby/plum color as well as more black fruits, ground herbs, pepper, and earth. It's rich, concentrated, has plenty of ripe tannins, and a great finish. I don't see it matching the 2017, but it has more concentration and depth than most and is certainly a terrific wine.

2018 Halos de Jupiter Châteauneuf-du-Pape **92-94**

Mostly from the La Crau (there's a smaller part from sandy soils), the 2018 Châteauneuf Du Pape offers rocking kirsch and spicy notes as well a medium to full-bodied, rounded, supple, sexy style on the palate. It offers more complex tapenade and cedar notes with time in the glass, has a beautiful texture, and will drink nicely right out of the gate.

2018 Halos de Jupiter Gigondas **91-93**

Brought up in a mix of barrels and vats, the 2018 Gigondas is a 90/10 split of Grenache and Mourvèdre that will be bottled next spring. It has a classic bouquet of black raspberries, sandalwood, ground pepper, and spice as well as a beautifully layered, elegant style on the palate yet still packs ample fruit.

2018 Halos de Jupiter Vacqueyras **89-91**

Not destemmed and brought up in 500-liter barrels, the 2018 Vacqueyras is a blend of 85% Grenache and 15% Syrah. Its deep purple color is followed by powerful notes of black and blue fruits, ground pepper, and sappy garrigue. It's rich and medium-bodied, with plenty of fruit and a great finish.

2018 Halos de Jupiter Côtes du Rhône **89-91**

Not yet bottled, the 2018 Côtes Du Rhône should match or exceed the 2017. It has a similar, medium-bodied, sweetly fruited style as well as notable purity of fruit and classic peppery herb and floral notes. It's a winner.

2018 Halos de Jupiter Costières de Nîmes **89-91**

The 2018 Costières De Nîmes should be outstanding as well as a great value. Based on 90% Grenache and 10% Syrah, it has a ripe, rounded, classic Southern Rhône style as well as lots of pure, peppery fruit and spice. Drink it on release and over the following 4-5 years.

- Jeb Dunnuck (8/16/2019)

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Wine Spectator

91 - Halos de Jupiter Côtes du Rhône 2016

Ripe and inviting, with warm plum and raspberry puree flavors backed by light tea, anise and fruitcake notes. Offers a fleshy, open-knit finish.— J.M.



October 31, 2018

90 - Halos de Jupiter Costières de Nîmes 2016

Tasty, showing plump cherry, plum and blackberry compote flavors underscored with licorice detail and carried by a graphite edge through the finish. Solid. Drink now through 2021. 600 cases imported. — J.M.



October 15, 2018

92 - Halos de Jupiter Châteauneuf-du-Pape 2016

Alluring, with dark, mulled plum, fig and blackberry preserve flavors rolling through, flanked by roasted alder hints and spiked by graphite accents on the finish. Fleshy and smoldering in feel. Approachable, but there's no rush here. Best from 2019 through 2026. 450 cases made. –JM

93 - Halos de Jupiter Gigondas 2016

This has a big core of juicy plum, blackberry and red currant fruit that is still balled up, with pretty lavender, anise, tobacco and iron notes just peeking out. Let this unwind in the cellar. Best from 2020 through 2028. 450 cases made. –JM

92 - Halos de Jupiter Vacqueyras 2016

Shows the intense ripe and racy feel of the vintage, with dark plum, black currant and blackberry fruit inlaid with graphite and black tea notes. Focused and long, revealing an echo of singed alder. Best from 2019 through 2023. 550 cases made. –JM

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The Wine Advocate
Tasting History

2016 Les Halos de Jupiter Chateauneuf du Pape - Adrastée

#238 Aug 2018	Joe Czerwinski	94

Made from Grenache planted in La Crau in 1904, the 2016 Chateauneuf du Pape Adrastee is the top wine in the Les Halos de Jupiter lineup this year. It starts off with compelling aromas of black cherries and black raspberries, then delivers a full-bodied palate loaded with concentrated fruit without ever seeming heavy. It's creamy and lush, yet it manages to stay fresh and vibrant despite the ripeness. Good stuff at a realistic price. Bravo!

2016 Les Halos de Jupiter Chateauneuf du Pape

#238 Aug 2018	Joe Czerwinski	92

The luscious 2016 Chateauneuf du Pape boasts oodles of ripe Grenache fruit (the blend is 85% Grenache, 10% Syrah and 5% Mourvèdre). Full-bodied, plush and velvety, it delivers big cherry and apricot fruit, a supple, creamy texture and a long finish. It should drink well for a decade or more.

2016 Les Halos de Jupiter Gigondas

#238 Aug 2018	Joe Czerwinski	90

Potentially one of the longer-lived Les Halos de Jupiter offerings, the 2016 Gigondas is a blend of 88% Grenache and 12% Mourvèdre, matured in a combination of tank and 500-liter barrels. Lifted notes of raspberries and cherries appear on the nose, followed by a medium to full-bodied wine with some chewy tannins, ample concentration and a ripe, silky finish. Drink it over the next decade or so.

2016 Les Halos de Jupiter Vacqueyras

#238 Aug 2018	Joe Czerwinski	90

The full-bodied 2016 Vacqueyras is a big wine but not that rich or textured across the mid-palate, perhaps reflecting the year's generous yields. It's a blend of 85% Grenache and 15% Syrah, vinified entirely as whole clusters, giving it attractive accents of crushed stone and black tea set against a backdrop of ripe black cherries and licorice. Drink it over the next 5 years.

2016 Les Halos de Jupiter Côtes du Rhône

#238 Aug 2018	Joe Czerwinski	89

More concentrated and richer than the Costières de Nîmes, the 2016 Cotes du Rhone—a concrete-aged blend of 80% Grenache and 20% Syrah—combines blueberry and cherry fruit, then adds hints of garrigue and mocha. It's medium to full-bodied, with just the right dash of astringency on the finish to make a good pairing with burgers and the like.

2017 Les Halos de Jupiter Châteauneuf-du-Pape Adrastée

#238 Aug 2018	Joe Czerwinski	(94-96)

Because of the year's low yields, there's only a tiny amount of the 2017 Chateauneuf du Pape Adrastee (one demi-muid and one barrique). What there is looks stunning, boasting an incredibly rich, velvety texture, yet remaining floral and fresh, loaded with black raspberry fruit. It should be a beauty, if you manage to grab any.

2017 Les Halos de Jupiter Châteauneuf-du-Pape

#238 Aug 2018	Joe Czerwinski	(91-93)

The prospective blend of the 2017 Chateauneuf du Pape looks excellent. As always, heavily tilted toward Grenache, it offers ripe raspberry and apricot fruit notes and boasts a full-bodied, silky, plush mouthfeel.

2017 Les Halos de Jupiter Gigondas

#238 Aug 2018	Joe Czerwinski	(89-91)

Similar to the Vacqueyras, the sample of the 2017 Gigondas seemed slightly dull. Perhaps it was simply in need of racking or sulfuring. The quality of the ripe tannins and the floral, garrigue and black cherry notes was still apparent.

2017 Les Halos de Jupiter Vacqueyras

#238 Aug 2018	Joe Czerwinski	(88-90)

Despite attractive floral and garrigue-like notes and plenty of raspberry fruit, a tank sample of the 2017 Vacqueyras lacked the vibrancy expected in such a young wine.

2017 Les Halos de Jupiter Costières de Nîmes

#238 Aug 2018	Joe Czerwinski	(89-90)

A tank sample of the 2017 Costieres de Nimes looked reassuringly back on form, offering briary notes of black raspberries, a plush, rich texture and a long, chocolaty finish.

JEB DUNNUCK

LE MILLÉSIME… The 2016s from the Southern Rhône

The 2016s are the strongest set of releases to date, and the 2017s aren't far behind. If you love Grenache, you owe it to yourself to try these wines.

2016 Halos de Jupiter Châteauneuf-du-Pape Adrastée **98**

The flagship is the 2016 Châteauneuf-du-Pape Adrastée, which is always 100% Grenache sourced from the famed La Crau lieu-dit, from vines south of Vieux Télégraphe, brought up in once used Burgundy barrels. This beauty is the finest vintage to date and offers an extraordinary bouquet of black raspberries, incense, lavender, and a loamy soil/minerality that emerges with time in the glass. Full-bodied, rich and powerful, it stays lively and graceful on the palate, has building tannins, no hard edges, and a finish that just won't quit. It's a blockbuster to enjoy over the coming 10-15 years.

2016 Halos de Jupiter Châteauneuf-du-Pape **94**

The 2016 Châteauneuf-du-Pape comes from sandy parcels in the appellation and is 85% Grenache, 10% Syrah, and 5% Mourvèdre brought up in once- and twice-used demi-muids. This is a ripe, rounded, opulent, and full-bodied Châteauneuf-du-Pape that's very much in the house style. Deep, flamboyant notes of black raspberries, incense, toasted spices, and garrigue all emerge from the glass, and it hits the palate with ample power and richness, yet always stays lively and elegant. Drink it any time over the coming 10-15 years.

2016 Halos de Jupiter Gigondas **94+**

The 2016 Gigondas (88% Grenache and 12% Mourvèdre) is more straight, focused, and structured compared to the Vacqueyras release. Terrific notes of black cherries, blackberries, graphite, and ground pepper all emerge from this classic expression of the appellation. It picks up more minerality and a touch of chocolate with time in the glass, has a layered, full-bodied style, and a great finish. It's terrific today yet I think it will be even better with 2-4 years of bottle age and it should keep for upward of a decade.

2016 Halos de Jupiter Vacqueyras **93**

Brought up in a mix of 500-liter barrels and tank, the 2016 Vacqueyras (85% Grenache and 15% Syrah) boasts a rounded, sexy style as well as loads of ripe black fruits, licorice, and peppery garrigue. It's a classic 2016 that's incredibly satisfying, offering both intellectual and hedonistic pleasure. It's already great today yet will keep in cool cellars for upward of a decade.

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2017 Halos de Jupiter Châteauneuf-du-Pape Adrastée **95-97**
Deeply colored, the 2017 Châteauneuf-du-Pape Adrastée is all Grenache from the pebbly soils just south of Vieux Télégraphe, on the La Crau plateau, and is aged in used Burgundy barrels. It's a seriously pleasure-bent barrel sample and offers more minerality, black cherries, incense, and violet-like aromas and flavors. Deep, powerful, full-bodied, and yet sexy and seamless, with elegant tannins, it's a rock star effort.

2017 Halos de Jupiter Châteauneuf-du-Pape **92-94**
From a single terroir on the Mont-Redon plateau, which is all rolled stones, the 2017 Châteauneuf-du-Pape (85% Grenache, 10% Syrah, and 5% Mourvèdre) is a gorgeous, layered, ripe, sexy wine that knocks it out of the park in the vintage. Full-bodied, sweetly fruited, opulent and sexy, it's going to drink nicely right out of the gate yet keep for 10-15 years.

2017 Halos de Jupiter Gigondas **91-94**
I love the bouquet of the 2017 Gigondas (90/10 Grenache and Mourvèdre), which gives up tons of black cherries, graphite, crushed rocks, and beautiful spice. Deep, medium to full-bodied, pure and elegant, with building tannin, it's a seamless, beautifully elegant, layered barrel sample.

2017 Halos de Jupiter Vacqueyras **91-93**
Brought up two-thirds in barrel and one-third in vat, the 2017 Vacqueyras (85% Grenache and 15% Syrah) has lots of blueberry blackberry fruits, notes of violets and pepper, medium to full body, good acidity, and a great finish.

2017 Halos de Jupiter Côtes du Rhône **89-91**
A blend of 80/20 Grenache and Syrah, the 2017 Côtes du Rhône gives up ample dark fruits, black cherries, licorice, and herbs. It's medium to full-bodied, has good acidity, and a big, rich, opulent style.

2017 Halos de Jupiter Costières de Nîmes **90-92**
Leading off the 2017s, the 2017 Costières de Nîmes is an undeniably sexy wine that has a sweet nose of black raspberries, kirsch, garrigue, and spice. It's medium to full-bodied, straight-up hedonistic and pleasure-bent, with sweet tannins and a great finish. Drink it over the coming 4-5 years.

- Jeb Dunnuck (8/28/2018)

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Wine Spectator

12 Quintessential Southern French Wines for Under $20

New reviews of whites and reds from Côtes du Rhône, Costières de Nîmes, Lubéron and more



Tasting Highlights' wine reviews are fresh out of the tasting room, offering a sneak peek of our editors' most recent scores and notes to WineSpectator.com members.

The Southern Rhône is a melting pot of grapes and styles. With more than a dozen appellations featuring both single-variety wines and blends, there's plenty to choose from. This selection of reds and whites shows the essence of the region: While no two wines are alike, they all exemplify the Southern Rhône's appeal—and all for less than $20 a bottle.

Our whites are all blends that span the region, but are tied by overarching flavors of orchard fruit and honeysuckle. Starting in the west, Domaine Maby's Lirac is juicy and floral, and Michel Gassier's Costières de Nîmes exhibits exotic fruit and great acidity. Moving east, the Domaine de Montine from Grignan Les Adhémar has a distinct nuttiness, while the M. Chapoutier from Lubéron is bright, with bouncy green plum and apple flavors. These wines contain between three and six different local grapes, from Grenache Blanc to Roussanne to Clairette.

The reds come from four different appellations—Côtes du Rhône, Côtes du Rhône-Villages, Ventoux and Costières de Nîmes—and all share berry and stone fruit characteristics. While the wines of the region tend to be blends, it's not unheard of to see the odd single-variety bottling, like Michel Gassier's red Costières de Nîmes, which is 100 percent Syrah. The wine stands out for its savory flavors of pepper and herbs.

91 - Château de Nages Vieilles Vignes white 2016

Yellow apple and star fruit notes are lively, thanks to crunchy acidity underneath, while light honeysuckle and pear hints check in as well. Tasty. Drink now through 2019. 450 cases imported. - JM

91 - Michel Gassier Syrah 2016

Ripe and sleek, showing plum and cassis notes inlaid with flashes of white pepper, sage and leather. Silky but abundant tannins carry the finish. Drink now through 2021. 750 cases imported. - JM

90 - Halos de Jupiter Costières de Nîmes 2016

Tasty, showing plump cherry, plum and blackberry compote flavors underscored with licorice detail and carried by a graphite edge through the finish. Solid. Drink now through 2021. 600 cases imported.- JM

Wine Spectator - July 26, 2018

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Antonio Galloni
vinous
explore all things wine

Philippe Cambie and his partner, Michel Gassier, who is one of the top producers in Costières des Nîmes, produce a wide range of wines from across the southern Rhône appellations under this label. Readers familiar with the wines made under Cambie's advisement won't be surprised to hear that these Châteauneufs are emphatically perfumed and fruit-driven, with serious depth and supple, well-integrated tannins. Even in structured years like 2015, the Halos de Jupiter wines show well young and, while they definitely have the stuffing and balance to age, they're also extremely accessible soon after release, such is their fruit intensity.

Philippe Cambie told me that what distinguished 2016 in Gigondas was "the extra element of richness but the way that the wines also kept the freshness that's a signature of the appellation." Cambie's partner in this small-but-growing, high-quality négociant operation is Michel Gassier, who himself makes some of the best wines in the Costières de Nîmes at his family's property. Readers familiar with Cambie's consulting work across the southern Rhône won't be surprised to hear that the Halos de Jupiter wines display distinct power, depth and fruit intensity, along with supple, harmonious tannins that make for plenty of up-front appeal. As for their Gigondas, it's a concrete-tank-raised blend of Grenache (85%) and Mourvèdre (15%) sourced from vineyards in the high-altitude, prime Dentelles de Montmirail area, Four Danuga and Les Maurelles.

Les Halos de Jupiter 2016 Châteauneuf-du-Pape Adrastée Deep brilliant ruby. Intense raspberry and cherry aromas are complicated by hints of potpourri, exotic spices and vanilla. Juicy, seamless and impressively concentrated, offering palate-staining red fruit liqueur, spicecake, cola and floral pastille flavors. Distinctly suave and seamless in texture, displaying impressive depth and thrust on the red-fruit- and mineral-driven finish.	(92-94) pts **Josh Raynolds** **Tasting date:** **April 2018**
Les Halos de Jupiter 2016 Châteauneuf-du-Pape Lurid ruby. Intensely perfumed, spice-accented raspberry and incense aromas show excellent clarity thanks to a bright mineral overtone. Concentrated yet lively in style, offering appealingly sweet red and blue fruit, floral pastille and spicecake flavors that pick up a smoky quality with air. Subtle tannins frame the persistent finish, which strongly echoes the red berry and mineral notes.	(91-93) pts **Josh Raynolds** **Tasting date:** **April 2018**
Les Halos de Jupiter 2016 Gigondas Bright ruby. Deeply pitched red and dark berry aromas are complemented by suggestions of candied licorice and *garrigue*. Sappy and expansive in the mouth, offering sweet raspberry and cherry liqueur flavors along with smoky mineral and lavender flourishes. Shows impressive clarity on the incisive, impressively long finish, which features supple tannins and lingering floral and spice notes.	92 pts **Josh Raynolds** **Tasting date:** **April 2018**
Les Halos de Jupiter 2016 Vacqueyras Youthful violet. Sexy, mineral-tinged red and blue fruit and floral scents pick up a hint of spiciness with air. Juicy and energetic on the palate, offering intense boysenberry and raspberry flavors that deepen slowly on the back half. Shows excellent clarity and spicy cut on the finish, which is framed by silky, even tannins.	92 pts **Josh Raynolds** **Tasting date:** **November 2018**

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JEB DUNNUCK

France, Southern Rhône: The Elegant and Lively 2015s and Heavenly 2016s

Halos de Jupiter is the personal label of oenologist Philippe Cambie and are made with the idea to show the different style of Grenache from different terroirs.

2015 Halos de Jupiter Châteauneuf-du-Pape Adrastée **95**
Lastly, the 2015 Châteauneuf-du-Pape Adrastée is one of the gems in the vintage. Made from 100% Grenache that was completely destemmed and brought up all in larger barrels, it has classic Grenache notes of kirsch, blackberries, crushed rocks and dried garrigue. Tight, full-bodied and backward on the palate, with plenty of tannins, it has a terrific core of sweet fruit and a great finish. It should be at its best from 2020-2032.

2015 Halos de Jupiter Châteauneuf-du-Pape **93**
The 2015 Châteauneuf-du-Pape comes mostly from the Cabrieres lieu-dit located in the central/northern part of the appellation and pebbly soils. Harvested very late (which I think is a good thing in 2015), it offers a complex, nuanced bouquet of rose garden, lavender, and exotic flowers, with a terrific core of plum and blueberry fruit. With medium to full-bodied richness, building tannin, a great mid-palate and no shortage of length, it's going to benefit from 2-3 years of cellaring and drink nicely for a decade.

2015 Halos de Jupiter Gigondas **92**
The 2015 Gigondas (mostly Grenache, fermented with 100% whole clusters) comes primarily from the Haut Garrigue lieux-dit and is a medium to full-bodied, nicely concentrated Gigondas that shows more depth and richness than most in the vintage. Flowers, black cherries, grounded herbs, peppery garrigue and even a hint of rose petal emerge from this rock-solid Gigondas that's going to keep for a decade.

2015 Halos de Jupiter Vacqueyras **91+**
Another wine that saw plenty of whole cluster inclusion, the 2015 Vacqueyras is backward and tight, and is going to need 2-3 years of cellaring. Blackberries, blueberries, violets, and lots of pepper emerge from this full-bodied Vacqueyras which has ample fruit and texture, as well as plenty of length. It should be at its best from 2020-2030.

2015 Halos de Jupiter Costières de Nîmes **89**
Leading off the 2015s the 2015 Costières de Nîmes is a blend of Grenache, Syrah, and Mourvèdre that comes from an up and coming appellation located on the left side of the Rhône River, southwest of Tavel. It's a medium to full-bodied, elegant, impeccably balanced and still textured and a joy to drink. Offering notes of blackberries, cherries, rose petals and exotics spice, it's another little gem from this label that's ideal for drinking over the coming 4-5 years.

2016 Halos de Jupiter Châteauneuf-du-Pape Adrastée **94-97**

Even better, the 100% Grenache 2016 Châteauneuf-du-Pape Adrastée comes from vines planted in 1904 (all from the La Crau lieu-dit) and was aged in demi-muids. A big, rich, masculine beauty that packs serious amounts of extract and depth, it offers classic Grenache aromatics of ripe black cherries, blackberries, ground herbs, earth and dried earth/soil notes. Despite all the fruit and texture, there's plenty of underlying tannic, density and fat, and it's going to benefit from short-term cellaring.

2016 Halos de Jupiter Châteauneuf-du-Pape **92-95**

Leading off the two Châteauneuf du Papes, the base 2016 Châteauneuf-du-Pape comes from a mix of clay and sandy soils in the Cabrieres and Bédines lieux-dits. It offers a ripe, layered, even sexy, style as well as terrific notes of black (and some blue) fruits, violets, lavender and hints of peppery. It has more depth and richness than any other vintage of this cuvée at this young age to date.

2016 Halos de Jupiter Gigondas **91-93+**

Not yet bottled, the 2016 Gigondas is a classic Grenache from this incredible terroir. Graphite, crushed rocks, pepper, and liquid violet nuances all give way to a full-bodied, ripe, concentrated red that has notably tannic grip, plenty of mid-palate depth, and a great finish.

2016 Halos de Jupiter Vacqueyras **91-93**

More ripe, sexy, and undeniably hedonistic, the 2016 Vacqueyras knocks it out of the park with its ripe blueberry, violet, and peppery bouquet. This gives way to a voluptuous 2016 that has sweet tannin, a broad, expansive texture, and a big finish. It's big fruit bomb that has real class.

2016 Halos de Jupiter Côtes du Rhône **91**

The 2016 Côtes du Rhône is more elegant, as well as structured. Notes of dried thyme, saddle leather, peppery garrigue and both black and blue fruits, it's medium to full-bodied, concentrated and nicely focused on the palate. It will keep for 4-6 years.

2016 Halos de Jupiter Costières de Nîmes **91**

Starting with the 2016 Costières de Nîmes, this is a smoking little gem that's well worth your time and money. Offering lots of blue fruits, pepper, wild strawberries and garrigue aromas and flavors, it's ripe, expansive and broad on the palate, with moderate acidity and a great texture. Drink it anytime over the coming 3-4 years.

CHÂTEAUNEUF-DU-PAPE'S DRIVING FORCE

Consultant Philippe Cambie pushes himself to the edge to make outstanding wine

BY MITCH FRANK

PHOTOGRAPHS BY JON WYAND



Philippe Cambie (center) talks wine with client Michel Gassier (left). Taking on his first client in 1998, the respected consultant has worked to improve wine quality in Châteauneuf-du-Pape and across the Southern Rhône ever since.

To understand Philippe Cambie's winemaking philosophy, you have to imagine what life is like in the center of a rugby scrum.

Cambie is the most successful winemaking consultant in France's Southern Rhône Valley. He works with an impressive array of vignerons and properties—62 at last count, with 25 of them in Châteauneuf-du-Pape, the south's most prestigious appellation, including a diverse range that counts Clos St.-Jean, Lucien and André Brunel of Les Cailloux, Paul Jeune of Domaine Monpertuis, Le Vieux Donjon and Tardieu-Laurent, among others.

The consultant is just as busy outside Châteauneuf, helping small growers in Gigondas, Cairanne, Languedoc and elsewhere to leave economically unviable relationships with local co-ops and start their own domaines. His name may not be as famous as those of his clients, but anyone wishing to discover the *terroirs* of the Southern Rhône could start by tasting the wines Cambie helps make.

Cambie is most passionate about the *terroir* of Châteauneuf. But the key to good winemaking, he believes, is people, and the secret of his success is teamwork. "I don't need a client to have good *terroir*," says Philippe Cambie. "I need a client with a good feeling for what he wants—I need a client with guts." Cambie learned teamwork—and guts—in the scrum.

Born in the Languedoc, Cambie and his brother both grew up playing rugby, the de facto regional sport of southern France. Today, Cambie, 50, dominates any room he walks into—standing 6' 2", he has a booming voice and a sizable girth. He's fat, and he'll tell you as much. In his teens and 20s, Cambie was large, but back then it was all muscle. He was a talented athlete and played in rugby leagues, both amateur and semiprofessional, for more than 15 years.

A scrum can be an awesome, terrible sight—

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eight men from each team, locked in a phalanx, working to drive their combined mass against the other eight men, pushing and jostling for the ball. Cambie spent his career as a prop—one of three men up front who meet the other team head on. It's a perilous position that demands trust in your teammates—if the scrum should collapse, you could suffer severe injury. Your entire team is pushing you from behind while the opposing team is pushing from in front.

"Rugby is my roots," says Cambie. "It's a great culture, because it mixes classes. Even though you come from different social backgrounds and education levels, on a rugby field you're all equal. You learn from your teammates. That's how I feel about my work. My clients learn from me, and I from them."

He's a big believer in using collaboration to make good wine. "Going to 10 wineries in a day, Philippe knows the quality of the vintage within two days," says client and friend Michel Gassier, owner of Château de Nages in Costières de Nîmes. Cambie's success is rooted not only in his ability to understand the *terroirs* of the region and the chemistry of the wines, but in his ability to challenge his clients. "Philippe is great at questioning you," says Gassier. "A lot of producers say, 'I want to make a better wine.' Philippe asks, 'What's a better wine? What do you want to make? Where do you want to sell it?' He provokes the thought process."

Today, Cambie still has his shoulder down, driving the scrum forward. He is a perfectionist who tortures himself over mistakes. But it all stems from loyalty to his team.

It's a clear winter night in Provence. The air is crisp outside, but the atmosphere in La Fenière, one of the region's famed restaurants, is warm and inviting. Cambie is spending the evening with some clients—Gassier and Michel Tardieu of the négociant Tardieu-Laurent. Like most of the people Cambie works for, they're also his good friends. They're laughing and trading stories of past harvests.

In between jokes, Cambie is taking pictures of each dish put in front of him and scribbling notes for his blog. He's a true gastronome, a favorite of chefs, and a good home cook.

Yet his deep passion for food and wine comes at a price. Cambie is clinically obese. He's fully aware of it, and often makes self-effacing jokes about his weight. But he can't beat his problem. A few years ago, he considerd gastric bypass surgery to tame his appetite, but decided to focus on improving his diet and exercise regimen instead. His friends admit that they worry about his health.

Cambie sees his gustatory appreciation as deeply rooted. "Wine is meant for food," he says. "Wine, just like food, is a blend of people, the land and culture." Cambie was born in 1962 into a land of food and wine—Pézenas, the heart of the Languedoc's Herault wine region. His mother, Jacqueline, a calm, thoughtful woman, he says, came from a family of grapegrowers. His father, Yves, worked as a banker, but his real passion was guitar. "He should have been an artist," says Cambie. "My father was like me—he had a hot temper but was very kind. He would have given everything for his family. I am the same."

After studying food chemistry and working at a brewery, Cambie changed direction and studied enology at the university in Montpellier. When he needed practical experience to finish his degree, he knew where to go. His father's cellar was full of Châteauneuf-du-Pape and Gigondas that Philippe had sampled.

In 1986, he moved to Châteauneuf, working at a bottling plant as part of his studies and playing on a regional rugby squad. Some of his future clients played on the team with him; others were fans. Cambie then spent several years outside his beloved south of France, trying out various jobs on the less glamorous side of wine, including a stint as director of a bottling plant for a large négociant and a job as sales director for a cork firm. He was unhappy, but he believes that period gave him valuable experience.

"[In rugby], you learn from your teammates. That's how I feel about my work. My clients learn from me, and I from them."—**PHILIPPE CAMBIE**



Cambie (standing, third from right) with the Armentières rugby squad in 1992.

COURTESY OF PHILIPPE CAMBIE

In 1998, Cambie returned to Châteauneuf, taking a job as an enologist at a nearby laboratory that provided technical support and advice to area wineries. Then he was asked a favor. "Some friends needed help one harvest, and since I was an enologist by training, I said, 'Fine, I'll do it,'" he recalls, adding, "I came for one season, and here I am."

The morning after the dinner at La Fenière, Gassier drives up to a small winery just outside downtown Châteauneuf. Cambie is taking some guests to visit clients, and Gassier is functioning as translator (and chauffeur) for the day. The winery belongs to Pierre Giraud, Cambie's friend and his first client, back in 1998. Giraud was an old rugby teammate and a longtime grapegrower who had decided he wanted to do more than sell to négociants. Châteauneuf was gaining recognition internationally, and families who had been farmers for generations decided they wanted to sell their own wines. But Giraud needed help.

"I learned from the people I worked with," says Cambie. "It's not a one-way relationship. He taught me more about viticulture than I could teach him about enology. Of course, I had taught him everything about rugby," he says, laughing. Giraud was a good teacher for someone new to viticulture—today, Domaine Giraud includes 47.5 acres in 64 parcels scattered all over the appellation, with soils ranging from stony to sand to chalky clay. "It's a very complex place. I'd have to write 10 books to explain the *terroirs*," says Cambie. "You can't have a recipe, because every parcel is different."

Now Pierre is retired, and his children Marie and François run the

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winery. As Cambie climbs out of the car, Marie, an attractive, focused young woman with dark hair, walks out of the front gate and happily greets him. Once everyone is inside, she disappears into the small vat room and emerges with several glasses of wine to taste.

Giraud makes three red wines: a large cuvée made from 65 percent Grenache, and two small cuvées with 90 percent and 100 percent Grenache, respectively, sourced from 100-year-old parcels that Marie's great-grandfather planted. Fitting his size, Cambie always samples from a large glass with a healthy pour. He smiles as he tastes the 2009 Châteauneuf-du-Pape Les Gallimardes. He loves Grenache. He calls it the king of Rhône varieties, a grape that when grown properly offers the quintessential power with elegance that defines Châteauneuf.

When Cambie began helping Pierre, he brought the attention to detail and technical proficiency that a new winery needs. "My message is 'respect the grape,'" he says. Cambie added a vibrating sorting table so that only the best bunches made it into the vats. He put whole berries in the vats rather than crush them, believing that when fermentation begins with whole berries the process is slower and there is more fruit in the resulting wine. He used pump-overs during fermentation, which he believes extract tannins and color more gently than *pigeage*, or punch-downs. The Les Gallimardes 2008, from a weaker vintage in Châteauneuf, scored 94 points on the *Wine Spectator* 100-point scale.

"What is good is that Philippe just supports you," says Marie Giraud. "I make the wine I like. Sometimes we don't agree, and I do what I want. He supports, he does not impose."

"I don't mind being questioned, or evolving based on my clients," Cambie says. "Rugby will teach you humility quickly—rugby and my parents."

Not long after he started working with Giraud in 1998, Cambie found his second client—an old friend and rugby fan, André Brunel of Les Cailloux. The following year, he added seven more, and the list kept growing.



Pierre Giraud (left) of Domaine Giraud, with daughter Marie and son François, who are now in charge of operations. Giraud was Cambie's first client, when Pierre was making the transition from selling his grapes to estate bottling.



Cambie with Groupe ICV director Didier Robert in the ICV lab facility in Beaumes-de-Venise, which provides the technical support for Cambie's consulting accounts.

TOP: VERTIGEDESIGN

In 2002, Vincent and Pascal Maurel, the brothers who own Clos St.-Jean, hired Cambie. They were impressed with his ideas and were eager to improve their winery. A few years earlier, they had struggled to find a new importer in Belgium and wondered why. When they tasted their wine alongside some of the best in Châteauneuf, they were horribly disappointed at how old-fashioned and flawed their wine tasted. Since Cambie's arrival, the wines have been transformed. The top cuvée in 2009, Sanctus Sanctorum, scored 95 points.

"Philippe is very demanding," says Vincent Maurel. "He's a perfectionist who succeeds because of his work in the vineyard. He calmly explains things, with diplomacy. He examines the land and finds its potential by studying the vines and tasting the wines they produce. Then he tries to make the most of what each area can give by adapting farming to each spot."

Another of his new clients around this time was Isabel Ferrando. Originally a banker, Ferrando decided to take the plunge into wine, first spending a few years working in Gigondas, learning the ropes, then buying Domaine St.-Préfert in Châteauneuf. A local restaurant owner recommended Cambie.

"Philippe visited the property and we talked for three hours," she recalls. "I told him about the wines that I loved and what I hoped to do. I had heard that he was very demanding and difficult, that he chose his clients. That was true. I often disagreed with Philippe, because we both have very strong personalities. But we always understood each other when it came to the essential: making wine of excellent quality."

Their first vintage working together was 2003, a year of incredible heat. Cambie told Ferrando not to water her vines—the opposite of what her neighbors were doing. He believed that her old vines had deep enough roots to withstand the drought without water. He also told her to delay picking, even when other properties were finished with harvest. Cambie's intuition proved right—

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"Philippe is very demanding. He's a perfectionist who examines the land and tries to make the most of what each area can give." **—VINCENT MAUREL**

many properties picked grapes with plenty of sugar but unripe tannins, but his clients picked grapes that were completely ripe. In a vintage marked by variable quality, St.-Préfert's Collection Charles Giraud cuvée scored 96 points.

Cambie has too many clients to stand still for long. An hour after he arrived at Domaine Giraud, he's standing in a vineyard on the other side of town, with another client, Julien Bréchet, one of the young brothers who manages Château de Vaudieu. After taking over from a previous generation, Julien and his older brother Laurent hired Cambie, modernized the cellars and are shifting to organic viticulture in their 170 acres of vines. "Because the estate is large," Julien explains, "we used to do the same thing in the vineyard everywhere. But you have 97 different types of soils at Vaudieu. So the first thing we worked on with Philippe was to design different approaches, parcel by parcel."

Cambie is walking among the vines. What does he look for when he first visits a vineyard? "There's a lot of intuition. It's a combination of the potential of the *terroir*, the state of the vines, what grows nearby and, most importantly, whether I feel I have a partner to work with. You have hypotheses, and sometimes it works and sometimes you're wrong. It takes four to five years to tell."

In most cases, Cambie urges his clients to shift to organic viticulture. "For the plants, it's important because it's a good equilibrium for them. The objective is that the vines find the right balance, so man has to intervene as little as possible. I'm not a fundamentalist. I'm not saying that only organic farming can produce great wine."

It can be hard for him to visit his clients outside the Rhône more than a few times a year, but parcels in Châteauneuf get constant attention. "I drive by every day, because I live in Châteauneuf," he says, laughing. "Seriously though, I live in the vineyard. I'll make a big visit to each vineyard four or five times a year, but in reality, I live in Châteauneuf, I am always here. Sometimes on Sunday mornings, I just drive around and look."

"The most important decision is when to pick," he says. "When most of the region has finished picking, I'm just starting." Gassier remarks that that can drive clients crazy, as they wait and worry that they'll lose their crop. Cambie will stop by almost every day and taste the grapes. "I'm tasting for ripe fruit, softer tannins, the skins grow softer," he says. "If you can't eat the grapes, they're not ripe."

After chatting with Bréchet, Cambie and Gassier head to the nearby town of Sorgues for lunch with six more clients at another of the consultant's favorite haunts, Restaurant Gérard Alonso. Everyone has brought several bottles. It's exactly the kind of meal Cambie enjoys—good food, good wine and smart people. He'll often get clients together to taste and talk so that they can learn from one another.

It stems from his belief in collaboration. "Philippe always shares his experiences with other domaines," says Ferrando. "Often, during vinification, this is very useful. Certain vintages share characteristics from one *cave* to another—alcoholic fermentation that stops abruptly at the same time across the appellation, very weak acidity for certain grape varieties—Philippe anticipates these problems by bringing his experience from one *cave* to another."

Three hours later, lunch is over, but Cambie is still tasting. It's exhausting even to watch. He's getting over a cold, and at one point he breaks down coughing for a minute. He has to fly to Florida first thing in the morning, part of a sales trip to promote some wines. He works a grueling schedule even for a healthy man. "We are all concerned about his health, but we have to respect his choices the way he respects ours," says Gassier later. "Philippe tries very hard—too hard—to help others."

Sometimes that constant effort can hurt. In 2010, Ferrando ended her work with Cambie. She was ready, she says, to begin making more decisions on her own. But she also cites Cambie's grueling schedule and his lack of concern for his own health; Ferrando didn't think he could keep up. Cambie still comes to the winery every vintage to taste the blends and share his opinions. "Philippe is a loyal friend and we always enjoy seeing one another," she says.



Cambie tastes with Michel Tardieu (left), of négociant Tardieu-Laurent, and Tardieu's son, Bastien. Like most of Cambie's clients, Tardieu is also a close friend.

Cambie admits that he is obsessed with his work—he's a perfectionist. "I am moody. I am tortured by my mistakes," Cambie says. "In 2002, the harvest was horrible. I was sick the entire time. I hate to lose." But he says he is trying to take things easier, trimming his schedule. Across the table, Gassier chuckles and says, "He's lying."

Taking things easy just isn't in Philippe Cambie's nature. He goes into everything as a competitor. Making wine is his sport, his life. He's a lifelong bachelor—"Rugby is not a good life for marriage"—and while he's close with his brother, Gilles, a biology professor who also lives in the south, his clients are his family and his friends.

Seeing the effect he has on people and their wines, it's hard to imagine what Châteauneuf would be like if he weren't there, pushing, driving, shouldering the load. In many ways, Cambie is still the prop, pushing the scrum ever forward.

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THE LONG AND TALENTED REACH OF PHILIPPE CAMBIE

Enologist Philippe Cambie is one of the most sought-after consultants in Châteauneuf-du-Pape today, who also extends his efforts to outlying regions of the Southern Rhône Valley and beyond. Representing a wide range of styles, many of the 50-plus properties under his guidance are making exciting wines. Here is a look at several of Cambie's top projects.

DOMAINE LES APHILLANTHES

Fourth-generation vigneron Daniel Boulle's 116 acres of vines are situated on the fine sandy, red clay and gravel soils around the hamlet of Travaillan, just west of the town of Cairanne. Boulle has worked with Cambie since 2005. While farming biodynamically, Boulle has used Cambie's help to create his own domaine, having previously sold his grapes to the local co-operative. The wines debuted under their own label in the '99 vintage and have quickly established a track record for superb value.

Côtes du Rhône-Villages Cairanne L'Ancestrale du Puits 2009	**90**	**$27**
Côtes du Rhône-Villages Le Cros 2010	**90**	**$24**
Côtes du Rhône-Villages Vieilles Vignes 2010	**91**	**$27**

CLOS ST.-JEAN

Run by brothers Vincent and Pascal Maurel, this domaine represents one of the most dramatic turnaround stories of any of Cambie's clients.



Pascal (left) and Vincent Maurel of Clos St.-Jean

Founded by the Maurels' grandfather in 1910, nearly two-thirds of the domaine's 108 acres of vines are in the prized La Crau sector. Historically the wines were made in a tannic, rustic style and released years after the vintage, but the Maurels made a 180-degree swing after hiring Cambie, starting in 2003. He helped convince them to shift to destemming for silkier texture, while focusing on the best portions of their vineyards. Yields and total production are low for an estate this size (some of the crop is still sold off as well), and today the wines are some of the most sought-after Châteauneufs around.

Châteauneuf-du-Pape Deus Ex Machina 2009	**94**	**$100**
Châteauneuf-du-Pape La Combe des Fous 2009	**94**	**$100**
Châteauneuf-du-Pape Sanctus Sanctorum 2009	**95**	**$300**
Châteauneuf-du-Pape Vieilles Vignes 2009	**91**	**$55**
Châteauneuf-du-Pape White 2010	**91**	**$70**

DOMAINE DES ESCARAVAILLES

One of Cambie's first clients was Gilles Ferran, whose 173 acres of vineyards are located at 750 to 900 feet of elevation in the hills around the town of Rasteau. Ferran, who joined his family estate in 1987, eventually connected with Cambie, and the two worked together to debut Ferran's Escaravailles label in the 1999 vintage, with just over 1,650 cases. Today, Ferran produces a hefty 20,800 cases annually, with several releases available for less than $25 a bottle.

Côtes du Rhône Les Antimagnes 2009	**90**	**$18**
Côtes du Rhône Les Sablières 2009	**90**	**$15**
Côtes du Rhône White Galopine 2010	**90**	**$35**
Côtes du Rhône-Villages Cairanne La Boutine 2009	**91**	**$39**
Côtes du Rhône-Villages Rasteau Héritage 1924 2009	**91**	**$30**
Côtes du Rhône-Villages Rasteau La Ponce 2009	**91**	**$24**
Côtes du Rhône-Villages Roaix Les Hautes Granges 2009	**91**	**$30**

DOMAINE GIRAUD

This family-run domaine mirrors a transition common in the region over the past couple of decades, as the Giraud family has switched to making its own wines rather than selling its production to négociants. The brother-and-sister team of François and Marie Giraud work alongside their father, Pierre, and have quickly risen to prominence in the appellation thanks to their powerful yet pure bottlings of Grenache. There are three cuvées of red, based on various vineyard parcels.

Châteauneuf-du-Pape Les Gallimardes 2009	**94**	**$60**
Châteauneuf-du-Pape Les Grenaches de Pierre 2008	**92**	**$75**
Châteauneuf-du-Pape Tradition 2009	**93**	**$45**
Châteauneuf-du-Pape White Les Gallimardes 2010	**92**	**$60**

PHILIPPE CAMBIE

This is Cambie's personal label. It debuted in the 2007 vintage, skipped the difficult '08 vintage and then returned in full with the '09 harvest. Cambie sources wine from some of the clients he works with, but guards their identity. The wines, which often emphasize Grenache in the blend, are aged and bottled at Michel Gassier's Château de Nages in Costières de Nîmes.

Châteauneuf-du-Pape Les Halos de Jupiter 2009	**93**	**$65**
Châteauneuf-du-Pape Les Halos de Jupiter Adrastée 2009	**93**	**$68**

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Costières de Nîmes Les Halos de Jupiter 2009	88	$20
Côtes du Rhône Les Halos de Jupiter 2009	90	$23
Côtes du Rhône-Villages Rasteau Les Halos de Jupiter 2009	90	$33
Gigondas Les Halos de Jupiter 2009	89	$40
Vacqueyras Les Halos de Jupiter 2009	90	$37

MICHEL GASSIER

Michel Gassier is one of Cambie's closest friends. Gassier grew up in a farming family and eventually inherited the fruit-and-vineyard business that his great-grandfather started in the 1940s. Today, Château de Nages, located in Costières de Nîmes at the southern frontier of the Rhône, still has its orchard business, run by Michel's brother, Bertrand. The vineyards are Michel's passion and he's taken a new approach to winemaking since Cambie's arrival in 2006, looking for minerality and freshness in the estate reds and whites. This is one of Cambie's higher-volume clients, making 50,000 cases annually, one-third of which is exported to the United States.

Costières de Nîmes Lou Coucardié White 2010	90	$30
Costières de Nîmes Nostre Païs White 2010	90	$20
Costières de Nîmes White Château de Nages JT 2010	91	$22
Costières de Nîmes White Château de Nages Vieilles Vignes 2010	89	$18
Syrah Costières de Nîmes Les Piliers 2009	87	$18

—James Molesworth



Michel and Tina Gassier of Château de Nages

THE WINES OF PHILIPPE CAMBIE

Philippe Cambie currently consults for more than 60 properties, listed alphabetically below, with the year he began working for that producer given in parentheses. Above and opposite, you'll find brief profiles of five of his top clients and his eponymous label.

CHÂTEAUNEUF-DU-PAPE
Domaine Barville (2006)
Domaine Bosquet des Papes (2006)
Château Cabrières (2010)
Les Cailloux / Lucien & André Brunel (1999)
Clos du Caillou (2001)
Clos St.-Jean (2002)
Colombis (2004)
Domaine La Consonniere (2007)
Château de la Font du Loup (2000)
Domaine Giraud (1998)
Domaine Grand Tinel (2000)
Domaine Olivier Hillaire (2000)
Cave Jamet (2008)
Domaine Patrice Magni (2000)
Domaine du Merle (2000)
Domaine de Monpertuis / Paul Jeune (2000)
Clos Mont Olivet (1999)
Domaine Porte Rouge (2003)
Le Puy Rolland (2000)
Vignoble Jean Royer (2000)
Clos St.-Paul (2000)
Domaine des Senechaux (2006)
Château de Vaudieu (2003)
Le Vieux Donjon (2000)
Domaine de Villeneuve (1999)

CORSICA
Domaine la Punta (2009)

COSTIÈRES DE NÎMES
Château de Nages / Michel Gassier (2006)

COTEAUX D'AIX
Château Paradis (2005)

COTEAUX DU TRICASTIN
Château Bizard (2009)

CÔTES DU RHÔNE-VILLAGES
Domaine Les Aphillanthes (2004)
Domaine Boisson (1998)
Domaine du Bramadou (2006)
Domaine Cros de Romet (1998)
Domaine de Dionysos (2001)
Domaine Galuval (2009)
Domaine La Manarine (2001)
Domaine Roche (2009)
Domaine Rouvre St.-Leger (2008)
L'Oratoire St.-Martin (2000)
Tardieu-Laurent (2000)

CÔTES DU VENTOUX
Domaine de la Bastidonne (2000)
Château Juvenal (2011)
Domaine de Marotte (2000)

GIGONDAS
Domaine des Bosquets (2004)
Domaine des Florets (2010)
Domaine La Garrigue (1998)
Domaine de Longue Toque (2009)
Maison Gabriel Meffre (2009)
Domaine St.-Damien (1998)

LANGUEDOC
Château Castigno (2006)
Château Puech-Haut (2009)

LIRAC AND TAVEL
Domaine Duseigneur (2007)
Domaine Maby Rue St.-Vincent (2011)

MACEDONIA
Tikves Winery AD Skopje (2009)

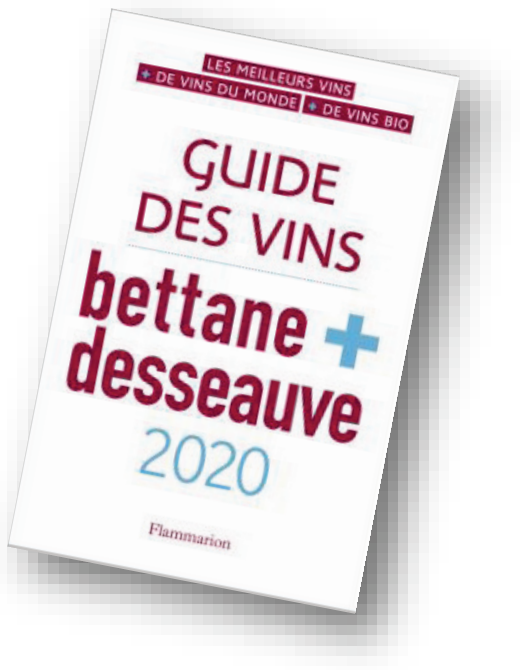
PRIORAT
Bodegas Mas Alta (2004)

PROVENCE
Domaine du Garde Temps (2007)

RASTEAU
Domaine La Collière (2002)
Domaine des Coteaux des Travers (2000)
Domaine des Escaravailles (1999)
Domaine de Fond Croze (2008)
Domaine Grand Nicolet (1999

VINSOBRES
Domaine Constant-Duquesnoy (2007)

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PHILIPPE CAMBIE

LES HALOS DE JUPITER

LE DOMAINE : Philippe Cambie est certainement l'œnologue le plus doué de toute la vallée du Rhône méridionale. En plus de conseiller bon nombre de domaines à Châteauneuf-du-Pape, il s'est associé avec Michel Gassier, propriétaire du château de Nages en Costières de Nîmes et vinifie une gamme très précise de crus sélectionnés chez les meilleurs vignerons, issus de très vieilles vignes sur de petits rendements. L'ensemble de la gamme est hautement recommandable, avec une réussite tout à fait spectaculaire sur les crus Vacqueyras, Gigondas et les Côtes du Rhône. Les Châteauneuf du Pape possèdent ce crémeux caractéristique de la maison qui habille une structure imposante mais jamais démonstrative. Un modèle de composition.

Châteauneuf-du-Pape 2017	**16,5/20**
Châteauneuf-du-Pape Adrastée 2017	**17/20**
Costières de Nîmes 2017	**14/20**
Côtes du Rhône 2017	**14,5/20**
Gigondas 2017	**15,5/20**
Vacqueyras 2017	**14,5/20**
Vin de France 2017	**13,5/20**

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COUP DE CŒUR -

Châteauneuf-du-Pape Adrastée 2016	**18,5/20**
Bouquet très complexe, raffiné, floral, pivoine, bouton de rose. Attaque délicate, pure, rémanente, très grande finale, sans chaleur. Arrière-goût épicé. Magnifique.	
Châteauneuf-du-Pape 2016	**17,5/20**
Costières de Nîmes 2016	**14,5/20**
Côtes du Rhône 2016	**15/20**
Gigondas 2016	**17,5/20**
Vacqueyras 2016	**16,5/20**
Vin de France 2017	**16/20**

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Châteauneuf-du-Pape 2015	**17/20**
Châteauneuf-du-Pape Adrastée 2015	**17,5/20**
Costières de Nîmes 2015	**15/20**
Côtes du Rhône 2015	**14,5/20**
Gigondas 2015	**17/20**
Vacqueyras 2015	**16,5/20**

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PHILIPPE CAMBIE
LE GENTIL TITAN

C'est évident, Philippe Cambie est un gentil titan. Inconnu du grand public (sans doute car il ne compte aucun ennemi), il a pourtant contribué plus que quiconque à modifier profondément, positivement, la vision que le monde possède de la vallée du Rhône méridionale. Des centaines de milliers de fidèles de Bacchus partagent chaque année grâce à lui des moments d'exaltations extraordinaires, qui durent parfois une existence entière, sans savoir à qui ils doivent leur enchantement. C'est sans doute car il est conscient que le bonheur apporté à ces hordes d'anonymes n'a pas de prix, que Philippe Cambie n'a jamais cherché à vraiment tirer les fruits de son œuvre gigantesque, préférant concentrer sa force colossale pour vivre pleinement, sans limite, jusqu'à l'addiction, ses deux passions : le vin et le rugby. Plutôt que de perdre son temps à construire son propre empire, cet authentique altruiste a choisi de dédier sa vie à enrichir celle des autres. Cela est suffisamment remarquable pour mériter un portrait, celui d'un œnologue de génie, qui est notamment le grand artisan du renouveau des crus de Châteauneuf-du-Pape, que l'on est en droit aujourd'hui de considérer comme étant les meilleurs vins rouges du monde.

Philippe Cambie est né à Pézenas le 21 janvier 1962. Il a grandi dans les vignes du domaine de Montplaisir, qui appartenait à sa mère. Son premier contact avec le vin fut donc précoce. A peine haut comme trois pommes, il se délectait déjà de la manière particulièrement sophistiquée dont sa grand-mère baptisait ses goûters (1/2 bol d'eau glacée, complété avec du vin rouge et du sucre dans lequel il trempait des tartines beurrées abondamment recouvertes de confiture). Adolescent, il commença à boire, comme les grands, lors des réunions familiales, des vins de Châteauneuf-du-Pape et de Gigondas sortant de la cave de son père (un brillant guitariste pourtant salarié de la Banque de France). Philippe Cambie relate que ces expériences développèrent son goût pour le grenache. Nous pourrions ajouter que ce cépage, pur concentré de générosité et d'hédonisme, ressemble trait pour trait à l'œnologue qui en est devenu le chantre.

Cœur de Grenache et d'artichaut

Particulièrement vigoureux et productif, le grenache demeure incroyablement qualitatif. Utilisé, même en petite quantité, dans les assemblages, il s'impose toujours comme un excellent compagnon, qui confère volume, arômes, structure et couleur au vin. C'est un raisin aimant exclusivement

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le Sud, le soleil et les sols graveleux, peu acides. Il engendre des nectars puissants, totalement ronds, parfumés, complexes, au potentiel de garde très important. Cette description vous évoque-t-elle quelqu'un ?
Reste que, s'il ressemble un peu à Obélix, et bien qu'il soit lui aussi tombé dans la potion magique de Bacchus quand il était petit, le premier amour de Philippe Cambie ne fut pas l'œnologie, mais le Rugby. Il s'adonna à ce sport pendant plus de 15 ans, au point d'atteindre un excellent niveau semi-professionnel et de jouer en seconde division. Il confesse aujourd'hui, et on le croit aisément, que cette discipline a forgé son tempérament, mais également sa destinée. En effet, il l'aimait tellement, qu'après de brillantes études en agro-alimentaire effectuées à la faculté de Douai, il décida de compléter son cursus par un diplôme d'œnologue, avant tout pour rejoindre Montpellier où vivaient tous ses amis, mais surtout pour y réintégrer la très bonne équipe de rugby de la ville.

La ligne d'essai

Officiant en première ligne comme pilier, Philippe Cambie apprit au coeur des mêlées les vertus de la rigueur et de la résilience, qui sont désormais quotidiennement utiles à ce bourreau de travail. Néanmoins, ce sont surtout la franche camaraderie, la solidarité et l'abnégation nécessaires à la réalisation d'objectifs communs, qu'il appréciait particulièrement. Au rugby, Philippe Cambie donnait tout pour faire triompher le collectif. Cet état d'esprit ne l'a jamais quitté.
Sans qu'il le sache encore, le rugby le prépara à son futur métier d'œnologue à Châteauneuf-du-Pape. En France, ce sport est celui favorisant le plus la mixité. Or, son appellation favorite est la plus hétéroclite de l'hexagone. Avec ses quatre terroirs composites (galets roulés, safres, éclats de calcaire, grès rouges) et ses 13 cépages, c'est le paradis des assemblages. Produire ici de bons vins est donc un challenge identique à celui d'entraîner une équipe de rugby. Il s'agit de faire tenir exactement son rôle à chaque acteur (cépages/joueurs), sélectionnés dans les bonnes proportions en fonction de leurs qualités et de leur capacité à faire briller leurs coéquipiers, afin que ces derniers puissent laisser s'exprimer leur caractère (les tannins), leur puissance, leur vivacité (acidité), leur talent (richesse) et leur souplesse, sans limite ni complexe.
A l'époque où Philippe Cambie était rugbyman, il était encore interdit de projeter ses partenaires dans les airs au moment des touches. Nous sommes pourtant persuadés que l'oenologue aurait excellé dans cet art délicat, puisque aujourd'hui il envoie carrément ses clients toucher les étoiles.

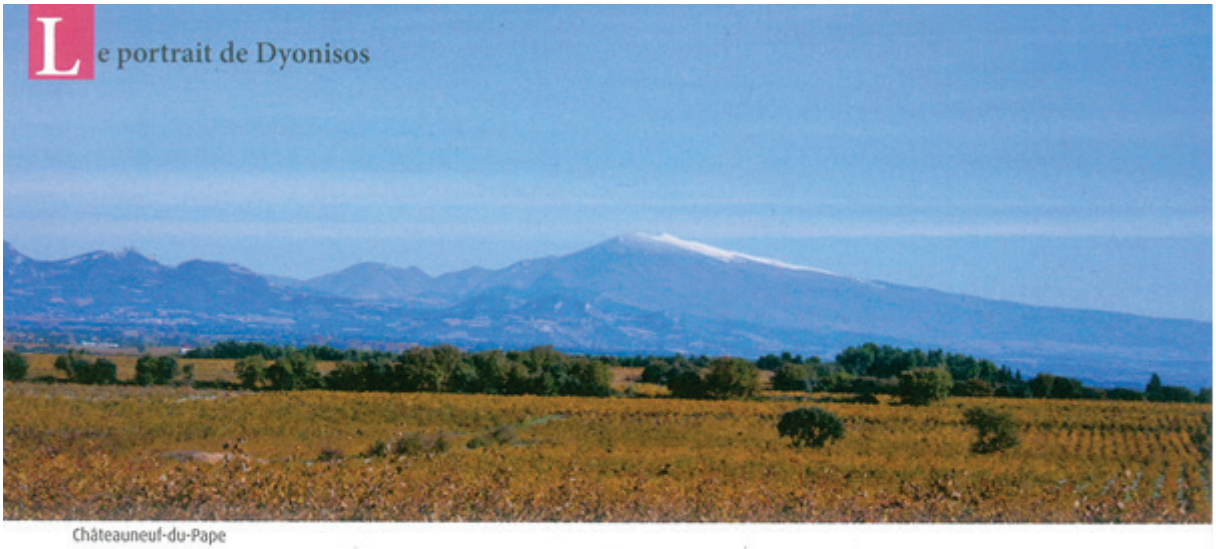
La transformation

En 1986, son diplôme en poche, Philippe Cambie chercha logiquement un emploi dans le monde du vin dans le Sud de la France, auquel il est viscéralement attaché. Il trouva à Châteauneuf-du-Pape son Eldorado, d'abord sous forme d'un emploi comme responsable qualité du centre d'embouteillage de la société des vins fins de la vallée du Rhône (20 millions de cols annuellement), mais aussi grâce à Michel Constant, international B de Rugby, qui voulait recruter un avant pour le club du village, venant de monter en seconde division. Jusqu'en 1991, Philippe Cambie apprit à connaître et à aimer follement l'appellation. Il noua de très solides liens d'amitié avec les vignerons, certains étant ses partenaires en club (Pierre Giraud), d'autres des supporters en tribunes (André Brunel - Les Cailloux). Il goûta évidemment à tous les vins avec une passion vorace, notamment lors de troisièmes mi-temps d'anthologie. Il dût cependant quitter la ville pour des raisons professionnelles, laissant le souvenir d'un bon vivant et d'un très bon camarade. Il devint alors directeur d'une usine de conditionnement de vins en vrac à Lille (91 à 93), puis responsable commercial de la société française du liège et enfin directeur du conditionnement des vins de Collioure et de Banyuls du Cellier des Templiers. Pendant ces périodes, Philippe Cambie gagna extrêmement bien sa vie, mais le contact avec les terroirs et les grands vins du Rhône lui manquait terriblement. Son amour pour Châteauneuf-du-Pape et le grenache non passerillé s'avéra dévorant, inextinguible. Il choisit donc de prendre en 1998 un poste à l'ICV, qui ne comptait à l'époque qu'un seul autre œnologue. Philippe Cambie fut séduit par la politique de l'Institut Coopératif du Vin, subventionné par les vignerons, les coopératives et les caves particulières, et qui dispense son aide et son savoir à tous les sociétaires le requérant, sans discrimination financière. Il n'était donc pas question de compter son temps, ni l'énergie dépensée, pour répondre à toutes les sollicitations. Or, Philippe Cambie avait justement soif de terroir, de vignes, de vins et de contacts humains.
Logiquement, les deux premiers vignerons avec lesquels il collabora par le biais de l'institut furent ses vieux amis,


Michel Gassier et Philippe Cambie

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Le portrait de Dyonisos



Châteauneuf-du-Pape

Pierre Giraud, qui souhaitait voir Philippe aider ses enfants à reprendre son domaine, et André Brunel, qui lui proposa de lui enseigner tout ce qu'il savait de l'appellation et de la viticulture en échange de ses conseils techniques et de son expertise. En fait, durant l'année 1998, Philippe Cambie travailla dans un état constant d'enivrement, grisé par sa propre ferveur, l'esprit de fraternité et l'émulation régnant sur toute l'appellation, qui connaissait son premier millésime exceptionnel depuis huit ans. Puis, la sanction tomba, la cuvée du Centenaire 1998 d'André Brunel était notée de 100/100 par Robert Parker. Coup d'essai, coup de maître !

Au-dessus de la mêlée

Cette annonce fracassante survint en même temps que l'agrandissement de l'ICV suite à son déménagement à Beaumes de Venise. L'institut se dotait à cette occasion d'un laboratoire avec une capacité de 1000 analyses par jour. A cette époque, Philippe Cambie aurait évidemment pu monter son propre cabinet, et gagner instantanément beaucoup d'argent en capitalisant sur sa première victoire. Au contraire, il continua à travailler, sans compter sa peine, pour l'ICV (dont il est toujours salarié), et accepta même de collaborer avec le laboratoire de la fédération des vins de Châteauneuf-du-Pape.

Rapidement, directement ou indirectement, tous les vignerons du cru allaient profiter des conseils de ce drôle d'œnologue, allergique à l'échec, enthousiaste et chaleureux comme un petit enfant, workaholic à l'instar du plus dévoué des japonais, travaillant dans les vignes plus que dans les chais, continuant d'aller inspecter les ceps chaque week-end, n'apportant jamais de solutions préfabriquées à ses clients.

En effet, le talent de Philippe Cambie n'est pas de réciter des réponses toutes faites, ni de communiquer des recettes. Il préfère poser les questions pertinentes pour comprendre la sensibilité de chaque vigneron, leurs objectifs, leurs envies, leurs pensées silencieuses, de manière à mettre tout en œuvre pour les aider à faire un vin à leur image, dont ils puissent être fiers.

Cette démarche demande une empathie dont la plupart des grands scientifiques sont dépourvus, et explique les incroyables succès humains et professionnels rencontrés durant sa carrière par Philippe Cambie. Les clients de ce grand sentimental sont tous devenus ses amis, et leur seul motif de grief concerne la santé de leur œnologue favori, nombreux étant ceux lui reprochant de ne pas assez se ménager. Collaborant directement, sans aucune sous-traitance, avec 27 vignerons de Châteauneuf-du-Pape, personne n'appréhende et n'anticipe mieux que Philippe Cambie la moindre nuance de chaque millésime. Il sait les secrets les mieux gardés et les plus intimes de chaque gravier castel-papal. Nul autre oenologue ne peut se targuer de connaître aussi bien que lui une appellation. Pourtant, il remet sans cesse son immense savoir en question, et continue ainsi encore aujourd'hui à faire des découvertes fondamentales lui permettant de se perfectionner, et par rebond de propulser son appellation fétiche vers des sommets himalayens. Car, en authentique altruiste, Philippe Cambie partage sans réserve le fruit de son travail et de ses réussites, ce qui à ce niveau d'expertise est rarissime. Il ne souhaite pas laisser dans cette vie une empreinte que personne ne pourrait contourner, mais désire tracer un chemin s'ouvrant sur un horizon de beauté et de vérité bacchiques, que pourront continuer d'emprunter et d'explorer les générations futures, peut-être en se souvenant de lui...

A l'inverse de certains gourous, Philippe Cambie n'a pas, en dépit de son énorme influence, standardisé le goût des nectars de sa région. Au contraire, il a inventé un langage, révélé des formes d'expressions inédites, de nouveaux talents et a transformé des terres brûlées, réputées exsangues, dont les raisins étaient exclusivement vendus au négoce il y a quelques années, en intarissables mines d'or liquide.

Si rien n'est plus rare que la modestie, la bonté et le génie véritables, c'est parce que Philippe Cambie s'est abreuvé de toutes ces qualités au point d'en déborder.

Bertrand Rougier

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AU PAYS DE CAMBIE

Philippe Cambie est le conseiller de 62 domaines.
Il compte parmi ses clients : Michel Tardieu, Puech Haut, le Bosquet des Papes, le Clos du Cailloux, les Cailloux, le domaine Giraud, le Clos Mont Olivet, le Vieux Donjon, le domaine de Villeneuve, le Clos Saint Jean, Michel Gassier, le domaine des Bosquets, Gabriel Meffre, Maby, le domaine de l'Oustal blanc... Deus Ex Machina 2009 a été élu meilleur vin de France, noté 100/100. Le Vieux Donjon 2005 a été classé 3ème meilleur vin du monde.
Huit vins conseillés par Philippe Cambie se sont déjà inscrits parmi les 10 meilleurs de France, record inégalé. Robert Parker a décerné la note de 100/100 à dix de ses créations.
Voici quelques-unes de ces anciennes créations parmi les plus mémorables.

GRENACHE DES PIERRES 2010 (100/100)

Domaine Giraud - Châteauneuf-du-Pape – Prix : 70 à 100 €

Après avoir été chassé du mont Pélion pour avoir saoulé et séduit une humaine, le Centaure Chiron est traqué dans la forêt du cap Malée par Hercules, leur course-poursuite inscrivant ses premières rides indélébiles sur le front de Mère Nature.
La robe est pourpre aux reflets violets. Le bouquet, d'abord opaque, se révèle rapidement luxuriant. Il y pousse près d'une mer d'encre une forêt de conte de fées, que l'on peut déjà admirer à plusieurs mètres du verre. Entre les monstrueuses fragrances de sous-bois, de chêne, de sapin, de graphite, de charbon, de feuilles mortes et de lichen, courent d'olympiens parfums de réglisse et de mûres. L'attaque possède une épaisseur, une densité et une intensité presque divines. Avec une violence inouïe et beaucoup de maîtrise, elle triomphe de chaque papille en les rendant ivres de confitures, de pâtes de fruits et d'épices noires. Puis, elle décoche des flèches enduites de délicieux poisons : miel, iris, violettes, fumée et tabac, pour mater la rétro-olfaction. La finale hante longuement tous les sens et la mémoire du dégustateur, bouleversé par la puissance et la majesté des virils arômes d'anis, de thym, de thé et de kirsch, qu'il ne pourra jamais oublier. Incontestablement, l'un des plus épiques et des plus grands vins de tous les temps.

LA COMBE DES FOUS 2010 (100/100)

Clos Saint-Jean - Châteauneuf-du-Pape – Prix : 55 à 65 €

La Combe des Fous rejoue à chaque gorgée la scène mythique, torride, passionnante et passionnée, entre rêve et réalité, qui dans Black Swan montre les deux plus belles ballerines jamais filmées, Mila Kunis et Natalie Portman, s'enlacer dans une atmosphère moite et enfumée.
La robe est un rubis gainé de noir. Le tabac, la lavande et la violette anamorphosent le bouquet en un irrésistible filtre d'amour. L'attaque est étreinte par des tannins diaboliques. Elle est instantanément envoûtée par la beauté des parfums de framboises noires, de réglisse, de miel, de vanille, d'épices indiennes et de cerises confites, qui dansent avec intensité sur le palais avant d'embrasser avec passion la rétro-olfaction. La suavité de la finale est extraordinaire au point de paraître irréelle. Après avoir mis le feu à tous les sens et à la réserve animalière de Sydney, des mûres, des cerises noires et du charbon de bois se rencontrent sur la rive d'une plage australienne pour, sans pudeur ni réserve, y faire l'amour enveloppés dans de diaphanes embruns salins et de très racées fragrances fumées de venaison. Sexy à en mourir.



Grenache Goblet

DEUS EX MACHINA 2009 (100/100)

Clos Saint-Jean - Châteauneuf-du-Pape - Prix : 100 à 150 €

Les grenaches (60%) viennent des parcelles les plus pittoresques de la Crau, tandis que les mourvèdres (40%) sont issus du Bois-Dauphin, qui jouxte les vignobles de Beaucastel.
Cary Grant apparaît comme à son habitude, charmant et flegmatique à l'écran. Pourtant, dans cette emblématique et haletante toile d'Alfred Hitchcock, l'un des impérissables chefs-d'œuvre du septième art, il a la Mort aux Trousses pendant 2H15.
La robe est violette aux reflets noirs. Le bouquet met en scène avec maestria d'élégants et charnels parfums de lavande et de mûres, qui parcourent un somptueux labyrinthe composé d'exhalaisons de venaison, de cacao et d'épices indiennes. Sur le palais, les tannins soyeux et corsés, enflammés par de la viande grillée et du kirsch, poursuivent jusqu'en rétro-olfaction du tabac, du charbon de bois, des roses, des lilas, de l'écorce de chêne et du pain d'épices. La finale est interminable, palpitante. Il s'y succède des champignons, des fragrances minérales, de la sauce barbecue et du réglisse qui, chacun dans leur registre, interprètent leurs rôles à la perfection sous la direction d'une grandiose confiture de groseilles et de cerises noires. Instantanément culte, ce vin mériterait un oscar.



LA RÉSERVE 2010 (98/100)

Clos du Caillou - Châteauneuf-du-Pape - Prix : 50 à 60 €

Pendant la nuit de la Saint-Barthélemy, Marguerite de Navarre, dite Margot, tombe éperdument amoureuse d'un protestant ayant échappé au célèbre massacre.
La robe est pourpre aux reflets oeil de perdrix. Le bouquet est à la fois sanguin et très apprêté. Il explose avec violence sur des arômes empyreumatiques, de gibier blessé et de métal d'olives noires, puis séduit avec

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Le portrait de Dyonisos



des parfums enjôleurs extrêmement féminins : violettes, framboises, épices, encens. L'attaque est également une rencontre brutale entre un très riche safran, qui vient cacher au plus profond de la rétro-olfaction de l'encre, des fleurs et de la garrigue brûlée par le soleil, avec des pruneaux recouverts d'écorces d'agrumes et de poivres asiatiques, suintant de jus très masculins. La finale est épaisse, historiquement et miraculeusement minérale, elle ne parvient cependant pas à contenir les assauts très structurés des tannins en peaux de mûres qui recouvrent chaque papille d'un kirsch somptueux. Un grand vin de caractère.



Le Clos du Caillou porte bien son nom

CHANTE LE MERLE 2010 (98/100)

Bosquet des Papes - Châteauneuf-du-Pape - Prix : 40 à 50 €

Rongé par l'admiration, le désir, la passion et la soif du sang, le Nosferatu de Murnau observe dans la chaleur brûlante d'une nuit d'été, la plus belle femme du monde se dévêtir.

La robe est un encre noir aux reflets violets. Le bouquet déborde de fruits noirs, qui se jettent avec concupiscence pour griffer avec des épices et de l'encens, de sublimes arômes de myrtilles, de violettes et de lavande. L'attaque est tiraillée entre la fraîcheur du réglisse, des fruits frais, et la monstruosité des tannins mûrs, assoiffés de camphre, de peau de cerise et de liqueur de framboises, qui traquent jusqu'en rétro-olfaction de divines exhalaisons de cannelle, de paprika et d'anis. La finale est longuement capiteuse, des arômes minéraux et kirschés particulièrement purs, s'y laissent envoûter par de puissants extraits empyreumatiques, qui laissent deviner l'animal tapis au plus profond d'un pain d'épices indien nappé de confiture de lavande. Un vin fascinant et indémodable.

LES HALOS DE JUPITER

Pour exprimer ses goûts personnels, Philippe Cambie et son ami Michel Gassier ont créé la gamme des Halos de Jupiter, un petit négoce dont les raisins proviennent presque exclusivement des (vieilles) vignes de ses amis, généralement conduites en agriculture biologique, seul principe auquel Philippe Cambie soit fondamentalement attaché. Les vinifications et les extractions sont ainsi réalisées avec une extrême douceur, toutes en élégance, pour laisser le temps au terroir de s'exprimer. Les élevages sont modérés, dans de vieux fûts nourris au pinot noir bourguignon (dont le grenache est pour Philippe Cambie l'alter-ego provençal).



ADRASTÉE 2010 (96/100)

Châteauneuf-du-Pape - Prix : 30 à 40 €

Don Quichotte s'attaque à des moulins à vent, et devient le plus grand héros de tous les temps !

La robe est un grenat légèrement usé. Dans le bouquet, les parfums des très vieilles vignes possèdent une folle intensité. De la lavande, de la fumée de cèdre, du poivre, des roses et de la garrigue possèdent une conviction enchantant le nez. L'attaque est magnifique, toute douce. Elle n'a pas besoin de faire preuve de brutalité pour instantanément s'imposer à tout le palais, où elle célèbre chaque nuance d'arômes minéraux, de kirsch, de vieux pain d'épices, et relate en rétro-olfaction la grandeur des galets roulés de Châteauneuf-du-Pape, qui en étant brûlés par le soleil libèrent paradoxalement toute leur fraîcheur, des parfums toastés et de la venaison. La finale tire sa révérence avec énormément d'élégance, entourée d'une foule de mûres et de framboises émues au point de se vider de tous leurs jus et d'une légère salinité. Un grand moment d'émotion.

CALENDAL

Calendal est un poème provençal écrit par Frédéric Mistral en 1867. C'est également une histoire d'amitié et d'amour. Amitié entre deux hommes, Philippe Cambie et Gilles Ferran, qui ont accompli ensemble leurs études d'œnologie dans les années 80. Amour des vieux terroirs de Provence, sur lesquels poussent d'antiques ceps de grenache et de mourvèdre. En 2006, les deux hommes ont réhabilité un tout petit domaine sur le Plan de Dieu (1,5ha, puis 4,4 hectares en 2008), dans le but de réaliser un côtes-du-Rhône de fada, digne de son nom, issu de rendement de 23hl/ha, inférieurs de 50% à la moyenne pratiquée sur son appellation. Calendal est situé sur les vastes terrasses alluviales du Riss, surmontées de cailloutis calcaires du quaternaire reposant sur un lit d'argile bleue du Pliocène. Les modes de cultures pratiqués sur le site respectent scrupuleusement les sols et l'environnement. Les vinifications sont réalisées en petites cuves cylindriques de 50 hl, ouvertes de manière à pouvoir respecter au maximum l'intégrité des raisins grâce à de fréquents pigeages.

CALENDAL 2011 (93/100)

Côtes-du-Rhône - Prix : 12 à 17 €

Fabrice Luchini raconte Molière, entre emphase et franche rigolade.

La robe est grenat. Le bouquet déborde de parfums légèrement insolents : poivre, cerises, herbes coupées, qui viennent taquiner de la confiture de grenache au réglisse. En attaque, les tannins sont complètement ronds. Ils possèdent beaucoup d'aplomb, sont impertinents, viennent taquiner une très lourde crème de mûres, qui ravit cependant la foule d'épices et de mélisse qui applaudit leur prestation depuis la rétro-olfaction. Retrouvant miraculeusement son équilibre, la finale est particulièrement gourmande, réjouie, débordante de confiture de cerises, de noyaux et de chocolat. Surjoué, mais spectaculaire.

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Philippe CAMBIE

L'œnologue humaniste

Il conseille 70 domaines, en majorité rhodaniens. Et puise son inspiration dans l'Art pour élaborer, en partenariat étroit avec les vignerons, des vins de plaisir qui s'inscrivent dans la durée.

TEXTE CHRISTOPHE GUITARD

« Une furieuse envie de partager… » C'est sans aucun doute le principe philosophique de Philippe Cambie, élu meilleur œnologue 2010 par Robert Parker. La star ès vins de la vallée du Rhône fait montre d'une vision panoptique, englobant un maximum de connaissances et d'expériences. Un homme curieux de tout et passionné. Le côté sympathique, c'est qu'il aime autant donner que recevoir.

Aussi Philippe Cambie, avant d'agir, est-il à l'écoute, il observe… Il se nourrit et ensuite, il partage car il n'y a rien à structurer sans partage. Être avec les vignerons, c'est engager sa « *liberté* » et « *le partenariat* » simultanément, afin de « *construire des vins différents et identitaires (…). Nous apprenons tous les jours, tous les millésimes sont différents,* explique-t-il. *Le vigneron se remet chaque année en question, mais nous n'écrivons jamais sur une page blanche. L'historique culturel est toujours mon guide.* » De même, il a bien garde d'oublier qu'il ne peut progresser sans un dialogue gustatif avec d'autres vignobles, d'autres pays. « *J'aime découvrir les cultures étrangères au travers de leur cuisine. Pour moi, déguster une bouteille se conçoit à table et surtout avec des amis. Les accords mets et vins sont souvent des miracles.* » En juillet, il revenait d'Istrie-Croatie et avait découvert « *de très grands cépages en Croatie, en Macédoine* (domaine Beladova rouge 2012, ndlr) ; *les vignerons font des merveilles avec le vranec, le kratosija, le plavac mali. Et même le teran. J'ai aussi une très grande envie de faire des vins aux États-Unis.* »



Philippe Cambie est un amoureux du terroir de la vallée du Rhône, qu'il sait si bien servir.

Il aime la peinture contemporaine, la musique rock et la poésie.

Un fan de culture

Cet homme apparemment serein et subtilement loquace puise aussi son inspiration dans le monde artistique. Il aime en particulier les peintres contemporains Robert Combas, Claude Viallat, Thomas Verny, la musique rock ou la poésie. Ils l'influencent par le rythme, les tonalités, la lumière, la profondeur de champ, la densité des couleurs, la complexité narrative ou réflexive. Et il transpose ce qu'il découvre dans son travail. Ainsi ses cuvées ont pour nom Les Halos de Jupiter ou Calendal (héros d'un poème de l'écrivain provençal Frédéric Mistral) – un domaine créé à Plan de Dieu en 2006 avec son ami Gilles Ferran. « *Le vin fait partie intégrante de la culture, comme la littérature, la peinture, la musique… un art mineur en quelque sorte. Il fait partie de notre histoire, mais aussi de notre avenir.* » Pour lui qui affirme avoir hérité de son père la joie de vivre et le sens du plaisir, « *un vin doit vous transporter, vous emballer, ce doit être un très grand moment, et il se doit d'être encore là après plusieurs années, voire un demi-siècle.* » Pour la transmission et le partage. ■

L'anti-dogmatique

Il a beau être considéré le pape de la vallée du Rhône, Philippe Cambie se veut un œnologue de l'ombre : « *Je comble les manques pour certains, et j'accompagne seulement d'autres dans leur propre quête.* » Il aime le travail d'équipe où il apporte une vision d'ensemble, en analysant « *les bons et les mauvais chemins afin d'obtenir les meilleurs vins grâce aussi à la science.* » Pour ses propres cuvées, au nombre de neuf, il revendique l'éclectisme mais ce fils d'une Espagnole et d'un Languedocien chérit le grenache, « *leader de tous les cépages du Rhône, par goût personnel et par culture familiale.* »

Côté vinification, là encore, pas de dogme. « *Des parcelles sont éraflées à 100 %, d'autres en partie ou pas du tout. J'utilise beaucoup les vinifications en baies entières, pour mieux respecter le fruit et faire des extractions douces, lentes.* » On ne s'étonnera donc pas en sachant que : « *70 % des domaines avec lesquels je travaille sont en bio !* »

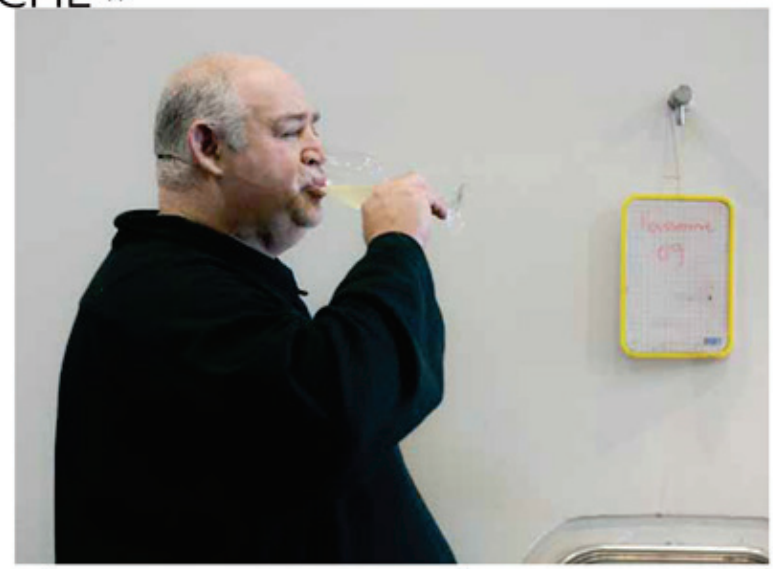
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PHILIPPE CAMBIE:

« MON APPROCHE »

Mon amour du vin et de ma région est un héritage familial. Mon père, sans être grand connaisseur, était un amateur qui aimait particulièrement les vins de la Vallée du Rhône. Je pense que j'ai hérité de lui ma passion du grenache. Le côté hédonique de ma personne, c'est au travers des repas familiaux accompagnés de Gigondas et Châteauneuf du Pape que je l'ai acquis.



C'est ce milieu familial qui a guidé mon choix d'études et de carrière. J'ai donc fait mes études en 1986 à la faculté d'œnologie de Montpellier, après un cursus dédié à l'agro-alimentaire (ENSIAA).
Je pense que ce métier a beaucoup évolué ces vingt dernières années. La Faculté était à l'époque beaucoup plus axée sur le côté analytique des vins, et plutôt sur des bases industrielles. Je pense que comme toutes formations, les acquis de l'enseignement sont une véritable base, une assise pour l'environnement futur.
Comme tout métier, le nôtre évolue et j'ai toujours l'impression d'apprendre de nouvelles choses, pas nécessairement des évolutions de la science, mais aussi à propos de notre histoire et de toute la culture que nous apporte le vin.

A l'écoute des gens et de la nature

Je suis passé d'une vision de l'œnologie très dogmatique et scientifique, pleine de certitudes à un mode de fonctionnement plus consensuel, beaucoup plus à l'écoute des gens et de la nature.
J'essaie d'associer les évolutions de la recherche, les nouveaux savoirs au passé culturel des terroirs, à l'expérience qu'avaient les anciens en vinification.
Nous avons assisté ces dernières années à de nettes améliorations, comme la compréhension de la maîtrise thermique, des élevages, des fermentations, des altérations et même de la composition des vins.
Et il reste de vastes champs d'évolution et de prospection !
Ces éléments me servent tous les jours à élaborer les vins, ils me servent à optimiser la qualité de chaque vin produit.
Il est important de s'appuyer sur des bases solides de connaissance, je suis plus axé sur la médecine préventive que sur la curative.
Ma philosophie et mon mode de fonctionnement vont ensemble. Tout passe par énormément d'échanges entre les vignerons et moi : quels sont leur envies, leurs espoirs, leurs buts, leurs moyens...
Nous étudions ensemble le potentiel de leur terroir (dans le cas où les gens ne le maîtriseraient pas à 100%) et les moyens mis à leur disposition.
Mon mode de fonctionnement change du tout au tout en fonction des vignerons bien sûr.
Je pense que mon métier est un métier d'écoute et d'échange pour accompagner les vignerons dans leur démarche de révélation de leur terroir. Tout démarre à la vigne. Sans grands raisins, les plus sains possibles, rien n'est possible ! C'est pour cela que j'ai un gros faible pour l'agriculture biologique et qu'une grosse majorité des domaines avec lesquels je travaille vont dans cette direction.

Sans de beaux raisins ...

Je pense aussi que les œnologues et l'œnologie se sont rapprochés de la viticulture ces dernières années.
C'est un fait marquant, et très important, la plus belle évolution en œnologie est la meilleure maîtrise sanitaire du produit de base, c'est à dire le raisin. Rien ne peut aboutir sans de beaux raisins, sans fruits sains.
Là où l'on a vu le plus d'évolution, c'est dans la maîtrise viti-vinicole, la connaissance des sols, ainsi que dans les nouveaux matériels de travail du sol qui respectent de plus en plus ses horizons.
L'évolution du matériel destiné à la viticulture ces dernières années est phénoménale et apporte beaucoup de possibilités nouvelles, et surtout facilite l'évolution vers la culture biologique.

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On peut considérer aussi qu'on maitrise de mieux en mieux les maturités des raisins, en couplant le côté technicien (analytique) au côté sensitif, comme la dégustation des baies.
Je veux que tous les vins soient l'expression de leur terroir. Et surtout ne se ressemblent en aucun point, leur seule ressemblance serait leur belle qualité.
Je suis un homme de la Méditerranée, je crois fermement à l'identité de nos vins, aux vins du bassin méditerranéen, à leurs terroirs et surtout à leur diversité. Il se peut toutefois que le côté «soutien psychologique» soit important. Dans toute entreprise, pour initialiser des réussites, il faut se sentir soutenu.
Je ne suis pas David Copperfield, on ne peut pas faire de grands vins sans terroir, sans vigneron, sans climat, et surtout sans passion. Le problème est que les œnologues en général pensent tout savoir, tout détenir, mais la culture s'acquiert tout au long non seulement de sa propre vie mais aussi de la vie des générations futures. Le vin n'est pas un aliment, mais une page culturelle de notre civilisation et notre histoire.
Mon travail est simplement de guider et d'accompagner les vignerons sur leur propre chemin.
Je me considère un peu comme un entraîneur de rugby. Ce poste peut être interprété de plusieurs manières. Pour moi, la meilleure solution consiste à faire confiance au potentiel des différents joueurs, de leur permettre de valoriser leurs qualités et de les exprimer au maximum. Un entraîneur ne joue jamais les matchs, seuls les joueurs sont sur le terrain, trop d'œnologues ne semblent pas comprendre cela.
En conclusion, je pense que l'évolution de notre métier est de bien comprendre, ou de bien assimiler les risques à prendre.
De décider en connaissance de cause !
La science est notre meilleure alliée, il faut savoir utiliser les armes qui nous sont nécessaires, sans en abuser.

Philippe Cambie

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LA REVUE DU VIN DE FRANCE

Les 100 personnalités du vin en France

Vignerons, politiques, patrons...

Notre palmarès exclusif

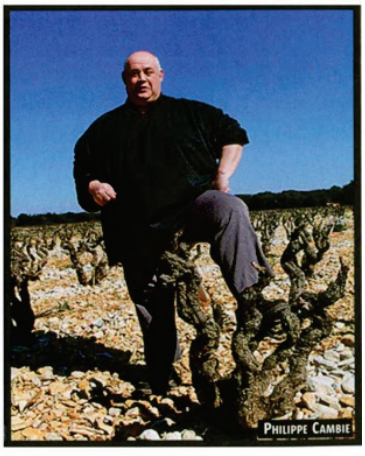
79 Philippe Cambie

Le nouveau pape de Châteauneuf

Cet Orson Welles du grenache noir est l'un des œnologues les plus influents de la vallée du Rhône méridionale, surtout dans la zone de Châteauneuf-du-Pape et des Dentelles de Montmirail. Il conseille les plus prestigieux acteurs de la vallée : Michel Tardieu (Tardieu-Laurent), Les Cailloux, le Clos Saint-Jean, le Clos Mont Olivet... Après des études brillantes d'œnologie à Montpellier, ce passionné de vieux grenaches (il collectionne les vieux châteauneufs) connaît comme nul autre cette région à laquelle il voue un amour sincère. Sensible et cultivé, il apporte de précieux conseils en cave, mais son travail démarre souvent dans les vignes. En œnologue sudiste assumé, il a un penchant pour les raisins très mûrs et les tanins délicats, quitte à atténuer le relief du vin, car son premier but est la recherche du soyeux et de l'élégance. Tout en respectant l'identité des terroirs et le style des vignerons avec lesquels il collabore, cet opposant acharné de la rusticité a fortement contribué au renouveau des vins du sud de la vallée du Rhône. R. P.

Philippe Cambie est le conseil de :

Le Clos du Caillou *100 pt parker (2000,2001) 97 pt wine spec et 99 pt tanzer*
Tardieu-Laurent (negociant) *100 pt parker (1999) 97 pt wine spec*
Clos Saint Jean *100 pt parker (2003,2005) 97 wine spec*
Domaine Saint Prefert *(97 pt wine spectator 2003) 95 pt parker*
Domaine Monpertuis *(95 pt tanzer , 94 pt wine spect)*
Domaine Aphillanthes (Cairanne) *(94 pt parker 1999,2000)*
Chateau de Vaudieu *93 pt parker*
Domaine de Pegau *100 pt parker (1998,2000,2003)*
Jean Royer *94 pt parker*
Domaine Giraud *96 pt parker 2005*
Le Vieux Donjon *(4° vin du top 100 wines spec en 1998 et 3° en 2005) 95 pt parker*
Domaine de Villeneuve *91 pt parker*
Les Caillou *100 pt parker 1998 97 pt wine spect et 99 pt tanzer*
Domaine la Garrigue *(Vacqueyras/Gigondas) 92 pt parker*
Domaine Boisson *(Cairanne) 91 pt parker*
Domaine des Escaravailles *(Rasteau) 93 pt parker*
Domaine Grand Nicolet *(Rasteau) 93 pt parker*
Domaine du Grand Tinel *94 pt parker*
Domaine Saint Damien *(Gigondas) 93 pt parker 94 pt tanzer*
Domaine des Senechaux *93 pt parker*
Domaine des Coteaux de Travers *(Rasteau) 93 pt parker*
Domaine des Bosquets *(Gigondas) 92 pt parker*
Domaine de l'Oratoire Saint Martin (Cairanne) *91 pt parker*
Clos du Mont Olivet *96 pt parker*
Domaine Olivier Hillaire *95 pt wine spec et 94 pt parker*
Chateau de Nages (Costières de Nîmes) *90 pt Parker , 90 pt wine spec*
Bodegas Mas Alta (Priorat) *97 ++ parker le 2004 premier millésime*



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