

2015 Clos Saint Jean Châteauneuf-du-Pape Deus Ex Machina

One of the gems of the vintage is the 2015 Châteauneuf-du-Pape Deus Ex Machina which is as always, a 60/40 split of Grenache and Mourvèdre. It offers sensational notes of blackberries, ground herbs, white chocolate and an undeniable meatiness (It reminds me of a butcher shop from the south of France) that develops with time in the glass. Full-bodied, perfumed, complex, elegant and layered, it doesn't have the density of the 2016, 2010 or 2007, yet is seamless. Give bottles 4-5 years and enjoy over the following 15+.

I've written so many glowing reviews on the wines of Clos Saint Jean I sometimes feel like a broken record. Nevertheless, this estate continues to go from strength to strength and has yet to make a misstep since I've been reviewing the wines. The estate makes five separate red cuvees: a traditional cuvee based largely on Grenache from all the estate parcels; a Vieilles Vignes cuvee that's slightly more Grenache dominated and from older vines (this cuvee is only for the US Market); the Combe des Fous based on Grenache, Syrah and Vaccarèse; the Sanctus Sanctorum which is 100% Grenache all from a single parcel in the la Crau lieu-dit; and lastly the Deus Ex Machina which is a 60/40 split of Grenache and Mourvèdre. Any of the three special cuvees would suffice as a dessert island wine for yours truly.

- Jeb Dunnuck (10/19/2017)

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