

DOMAINE LA BARROCHE



PRESS



Hedonist's Gazette

Dinner Chez Park Smith

June 2011
Robert Parker



Robert Parker
June 2011

On our way back from Montreal, we stopped at the Shangri-La of wine cellars, the residence of Park B. Smith, a dear friend and restaurant owner/textile magnate from New York City. (His home is about five hours south of Montreal and about five hours north of mine in Maryland.) To say we were treated like kings/emperors is the understatement of the year...

... As people who have read any biographical profiles of Park Smith in different wine magazines would know, he has had access to the greatest wines in the world for over 50 years, and about 20 years ago he concluded that his wine of choice was Châteauneuf du Pape. He has quite a selection of them in his magnificent cellars, and we had four of his favorites (and mine too, for that matter). The **Domaine Barroche 2005 Pure** is one of the greatest Châteauneuf du Papes I have ever tasted. I have had it well over 15 different times, and every bottle has been a spectacular concoction of dark raspberries, blueberries, incense, lavender, and other assorted floral notes. Pardon the pun, but there is a "purity" to the wine, an unctuous, full-bodied texture, stunning richness and a silky integration of tannins that make this a perfect wine, with a flawless/seamless integration of all the component parts...

VINTAGE	WINE	RATING
2005	<u>Domaine Barroche Châteauneuf du Pape Pure (magnum) 100</u>	100



Hedonist's Gazette

Charleston - The Wine Advocate Staff Dinner/Meeting

April 23, 2013

Robert Parker

Chef Cindy Wolf prepared a superb meal as the staff of The Wine Advocate (16 people) took over the wine room at the Charleston restaurant on the waterfront in downtown Baltimore...

The **2005 Barroche Châteauneuf du Pape Pure** is a treat to drink whether from a regular bottle or a magnum. It has been one of the most consistent 100-point wines I have ever tasted.

Made from 100% Grenache grown in sandy soils, not far from the famous Château Rayas, the 2005 Pure reveals a dark ruby/plum/purple color, ... Its purity and notes of strawberries, kirsch, raspberries, loamy soil, truffles and spring flowers are to die for. This velvety textured, opulent wine has changed very little during its sojourn in the bottle.

Full-bodied with 15% plus alcohol, this profound effort is one of the all-time great Châteauneuf du Papes I have ever drunk.

VINTAGE	WINE	RATING
2005	<u>Barroche Châteauneuf du Pape Pure (magnum)</u>	100

Charleston, 1000 Lancaster St., Baltimore, MD 21202; tel. (410) 332-7373

Food:

Course 1 - Jumbo lump crab cake

Course 2 - Rich Lobster Soup with Curry & English Pea Soup

Course 3 - Big-Eye Tuna Tartare

Course 4 - Pan-Roasted Wild Rockfish

Course 5 - Pan-roasted Norwegian salmon

Course 6 - Beef Wellington

Dessert - Bitter chocolate mousse cake



Hedonist's Gazette

Park B. Smith Invitational Tasting of 2009 and 2010 Châteauneuf du Pape

December 2012
 Robert Parker

This was a remarkable day of fine food, prepared by Veritas's chef, Sam Hazen, who was assisted by his sou chefs, Solange Johnson and Chris Meenan, as well as terrific wine service from sommeliers Reuben Rimiro, Alexandria Cabbage and Tristan Prat-Vincent. The theme was a comparison of 2010 Châteauneuf du Pape with the 2009s...

The food was sensational... As for the wines, the 2009s are charming, rich and concentrated, but on a relatively fast evolutionary track. The blockbuster 2010s are more concentrated and denser, with slightly more tannin as well as more restrained, backward personalities. The 2009s should be consumed over the next 10-15 years whereas most of the 2010s need another 3-4 years of bottle age. 2010 should prove to be one of the longest-lived Châteauneuf du Pape vintages in the last thirty years.

... The second flight combined the extraordinary old vine Grenache cuvée grown in pure sand, Barroche's Châteauneuf du Pape Pure... the **2010 Barroche Pure**, which is on a faster evolutionary track. It needs 3-4 years of cellaring and should keep for two decades. The deep ruby/purple-colored **2009 Barroche Pure** offered wonderful raspberry, blueberry. While not as dense or powerful as the 2010, it is still a beauty. The only wine in this flight that was close to full maturity was the 2009 Barroche Pure.

VINTAGE	WINE	RATING
2009	Domaine La Barroche Châteauneuf du Pape Pure	96
2010	Domaine La Barroche Châteauneuf du Pape Pure	99

Veritas, 43 East 20th St., New York, NY 10003; tel. (212) 353-3700

Food:

- Course 1 - Park B. Smith Slider (Hudson Valley foie Gras, Port Cippolini)
- Course 2 - Kumamoto Oysters
- Course 3 - Toro Tartare
- Course 4 - Butter Poached Lobster
- Course 5 - Seared Foie Gras Crisp
- Course 6 - Crispy Duck
- Course 7 - Duo of Beef (Black Angus short ribs and Wagyu tenderloin)

DOMAINE LA BARROCHE



PRESS



Hedonist's Gazette

Veritas: The Park B Smith Invitational
December 2011
Robert Parker



Robert Parker
December 2011

Park Smith's annual Châteauneuf du Pape Invitational Lunch at his restaurant, Veritas, was one of my most memorable wine and food occasions over the last decade. His new Executive Chef, Sam Hazen, and Chef de Cuisine, Alexander Williamson, turned out a remarkable meal...

...There were six different flights of Châteauneuf du Pape... The rest of the wines were all performing beautifully. As Shakespeare said, "comparisons are odious," especially at this level of quality. 2007 is by far the greatest vintage of Châteauneuf du Pape I have ever tasted, and the wines remain remarkably young at age five. They all have at least two decades of aging potential ahead of them. I still tend to prefer drinking most Châteauneuf du Papes between 3 and 4 years of age until about age 10 to 15. There is only a handful that generally merits two decades of cellaring, but the wines from the 2007 vintage are the most concentrated and powerful Châteauneuf du Papes I have ever tasted...

The **2007 La Barroche Pure**, ..., was a great bottle, revealing an even more concentrated style than the Grenache des Pierres. It exhibited enormous licorice, incense, black cherry jam, raspberry and blackberry notes.

VINTAGE	WINE	RATING
2007	<u>Barroche Châteauneuf du Pape Pure</u>	98

[Veritas](#), 43 East 20th Street, New York, NY Tel. (212) 353-3700

DOMAINE LA BARROCHE

PRESS



Hedonist's Gazette

Japanese Sushi
November 2012
Robert Parker



Robert Parker
Novembre 2012

Located in New York's West Village, Neta is a wonderful sushi establishment that I believe opened less than a year ago, and is on the verge of joining the world's sushi elite. Readers are advised to visit this venue before it becomes even more famous. Proprietor/chef is Nick Kim, who worked for over a decade with sushi master, Masa Takayama. The meal I had was mindblowing, and I plan on returning in a few weeks to see if it can be repeated. Another protege of Masa Takayama is Neta's Jimmy Lau, Nick Kim's brilliant assistant. This is an elegant, discretely decorated sushi bar and restaurant. The quality of caviar, the toro tartare, the uni and the creativity of many of the dishes, included scallop, mackerel and the gold standard of all fish, the fatty o-toro belly, took me into a world of sushi that I rarely see anywhere outside of a few select places in Tokyo, such as Sukibiyabashi Jiro. Prices at Neta are incredibly fair for the quality of the ingredients, and the bill was far more manageable than some of the shocking tolls one can reach at Masa in the Time Warner Center further uptown. The chef's Omakse menu will cost you around \$100, and if you want to go for a bit more caviar and uni with some toro, it can be double that amount. However, this is still a bargain compared to other top sushi places in New York and elsewhere.

The wines included three perfect wines, ..., [the 2005 Barroche Pure, which is 100% Grenache from sandy soils](#) ... People always ask how red wines, especially Châteauneuf du Pape, can work with sushi, but I believe it is a marriage made in heaven. Consumers who refuse to believe that are incapable of thinking outside the box. Have pity on them! Add Asian soy and nori seafood wrapper aromas and flavors to essentially naked, unoaked, incredibly pure, natural Châteauneuf du Papes and the match-up is spectacular.

I highly recommend this restaurant and can't wait to return.

[Neta](#) 61 West 8th Street, New York, NY Tel. 212-505-2605

Food : Sushi and Sashimi

VINTAGE	WINE	RATING
2005	Barroche Châteauneuf du Pape Pure (magnum)	100

DOMAINE LA BARROCHE



PRESS



Hedonist's Gazette

Dinner at Home
Late Winter 2009
Robert Parker



Robert Parker
August 15th 2010

Food:

Course 1: Joselito Iberico Bellota ham, Daniel Boulud smoked Scottish salmon, Russ and Daughters pastrami-smoked Atlantic salmon, Maryland jumbo lump backfin crabcakes

Course 2: Bryan Flannery's 45-day dry-aged strip steaks and rib eyes

VINTAGE	WINE	RATING
2005	<u>Domaine Barroche Pure Châteauneuf du Pape (magnum)</u>	100

DOMAINE LA BARROCHE

PRESS



Hedonist's Gazette

Veritas
August 2008
Robert Parker



Robert Parker
November 2009

Two meals in two weeks from Veritas' new chef, Grégory Pugin, who studied under Joël Robuchon, proved once again that as good as the food has been at this restaurant since it first opened, it is at a new high level of quality under Pugin. As one of the guests said, even though Veritas is likely to only get three stars from the New York Times' restaurant reviewer, the cuisine is four stars all the way.

.....

Trying to put them in a sequence where comparisons are clearly odious at this level of quality, the **2005 Pure** deserved its name as it was a gorgeously pristine expression of old vine Grenache. It was singing with licorice and kirsch in a full-bodied, opulent, seamless style. I'm not sure how long this wine will last, but for drinking over the next decade, it is loaded.

.....

In any event, foodies need to check out Veritas, whose wine list may be the finest in the world. Now, they have a 29-year old chef whose skills are already formidable. Moreover, his humility and passion for his craft surpass that of his two brilliant predecessors at Veritas, most notably Scott Bryan.

Veritas 43 East 20th Street, New York, NY Tel.  (212) 353-3700 

Food:

Course 1 - Tuna Belly Confit

Course 2 - Blue Fin Tuna Tartare with quail egg and bell pepper

Course 3 - Langoustine Carpaccio with lime, pink peppercorn, chive, and yuzu vinaigrette

Course 4 - Bouillabaisse, lobster, langoustine, rouget, sepia, fennel confit, rouille

Course 5 - Codefish Pipérade

Course 6 - Tête de Veau

VINTAGE	WINE	RATING
1990	Louis Roederer Cristal	95
2005	Domaine Barroche Châteauneuf du Pape Pure (magnum)	99
2003	Domaine St.-Préfert Châteauneuf du Pape Charles Giraud (magnum)	98+
2003	Clos St.-Jean Châteauneuf du Pape Deux Ex-Machina	100

DOMAINE LA BARROCHE



PRESS



Hedonist's Gazette

Bar Boulud
December 2008
Robert Parker



Robert Parker
September 2009

Even given the global economic crisis, Bar Boulud is teeming with diners coming and going, enjoying what is probably the country's finest assortment of charcuterie, terrines and patés. Not to be missed, however, is the bistro menu, with gorgeous dishes like coq au vin, beef cheeks, and on this occasion, we had a small dish with some black truffles. It is a very casual place, and a beautiful setting across from Lincoln Center in New York City. I can't recommend it highly enough.

With this food, Rhône wines seem even better than Burgundy. We had four magnums of 2005 Château-neuf du Pape, as that vintage was the theme. The perfection of the [Barroche 2005 Châteauneuf du Pape Pure](#) has been well-acknowledged by me. It is an amazing expression of old-vine Grenache from sandy soils – unadulterated, unmanipulated, and exquisite in every sense. I am not a big believer in aging this wine for more than another ten years, as I don't see how it can get any better than it is at present...

...This was a fabulous night – noisy, filled with activity, great wines, and sensational country French cuisine at a world class level.

Bar Boulud 1900 Broadway (between 63rd and 64th) New York, NY Tel. (212) 595-0303

Food:

Assorted Charcuterie, Terrines and Patés, Coq au Vin, Beef Cheeks

VINTAGE	WINE	RATING
2005	Domaine La Barroche Châteauneuf du Pape Pure (magnum)	100

DOMAINE LA BARROCHE



PRESS



Hedonist's Gazette

Holiday Dinner

December 2007

Robert Parker



Robert Parker
December 2007

This was my first meal at Veritas since their famous chef Scott Bryan left, replaced by one of the sous chefs that had worked for Daniel Boulud for many years, Ed Cotton. Of course, nothing else has changed. Wine Director Tim Kopec is in charge, backed up brilliantly by Yoshi Takemura and Patrick Cappiello.

To say something wonderful has gotten even better is an understatement. This was, by far, the finest meal I have ever had at Veritas, and a tribute to new chef Ed Cotton, who had been cooking there for about two months by the time I rolled in. I didn't even list the appetizers, which included some wonderful tuna tartare, and little risotto balls. The courses were superb...

The wines were a tour de force of some of our favorite wines...

...the **2005 Domaine La Barroche Pure** is an absolute elixir of 100% old vine Grenache from sandy soils not far from the Rayas vineyards in Châteauneuf du Pape. It is a brilliant wine.

All of these wines were matched perfectly by Ed Cotton's cuisine, and the service was impeccable. If you haven't been to Veritas since the change in chefs, I think you're in for a remarkable evening of extraordinary food. What a day.

Veritas Restaurant, 43 East 20th Street, New York, NY; tel. 212-353-3700

Food:

Course 1: Lobster and Cabbage Soup with Black Truffle

Course 2: Fluke Sashimi with Local Citrus and Shaved Crudités

Course 3: Sautéed Wild Turbot

Course 4: Wild Game Bolognese

Course 5: Sautéed Hudson Valley Foie Gras

Course 6: Rabbit Civet with Truffled Spaetzle, Bacon, Pearl Onions, and Red Wine Rabbit Jus

Course 7: Roasted Kobe Beef with Potato Risotto, Porcini Mushrooms, and Sauce Bordelaise

Course 8: Crisp Pig's Trotters with French Green Lentils, Frisée Salad, and Black Truffle

VINTAGE	WINE	RATING
2005	<u>Domaine La Barroche Châteauneuf du Pape Pure (magnum)</u>	100

DOMAINE LA BARROCHE



PRESS



Hedonist's Gazette

Veritas: The Park B Smith Invitational
December 2009
Robert Parker



Robert Parker
Decembre 2009

Veritas is becoming world-renowned for what may be the greatest wine list in not only the United States, but on Planet Earth. Moreover, the food here is as good as anywhere in the world as well. The young (barely 30 years of age) Executive Chef, Grégory Pugin, trained under no other than Joël Robuchon, and his genius comes through in the simplicity, but beautiful, not overly complicated dishes that allow all the fresh ingredients to strut their personality and flavor profiles. Park Smith and I devised the menu. I insisted on having mostly dishes I had before, even though I know the chef detests doing the same thing twice. But I just wanted to have some of them again. There were a few new twists though with his lemon marinated langoustines with osetra caviar as well as Pugin's beautiful octopus à la grecque, and sea urchin with fennel cream and yuzu gelée, the latter a tour de force for sure. Every dish was great, and if you visit Veritas in the winter, you can often get the truffle paper, which is a perfect dish, as well as the lobster nage, and his Basque codfish with a chorizo crust and piperade. His take on bouillabaisse is also quite remarkable, and the tasting of Wagyu beef, from filet, to oxtail, to mini-burgers was other-worldly.

The 2007 Châteauneuf du Papes pretty much performed as I have detailed in The Wine Advocate.

...

The gorgeous purity of the **Barroche Pure**, ... also stood out. In fact, it was one of those tastings where every wine had something very special to offer. At this level of quality, it's splitting hairs in terms of qualitative differences and the excitement of each wine.

...

Veritas, 43 East 20th Street, New York, NY Tel. (212) 353-3700

Food:

Appetizers: Tuna tartare, Octopus à la grecque, Sea urchin, Fennel cream, Yuzu gelée

Course 1: Lemon marinated langoustine, Osetra caviar, Passion fruit tapioca, Apple verbena gelée

Course 2: Lobster nage, lobster in vin jaune, celeriac, carrot, leek, tarragon

Course 3: Scallop, butternut squash gnocchi, white truffle d'alba

Course 4: Truffle paper, cipollini onion, bacon, fromage blanc

Course 5: Codfish, chorizo crust, piperade-stuffed piquillo

Course 6: Bouillabaisse, rouget, skate, calamari, fennel, tomato confit

Course 7: Wagyu degustation, filet, oxtail, burger

Course 8: Mont Blanc, chestnut confit, vanilla meringue, rum raisin ice cream

VINTAGE	WINE	RATING
2007	<u>Barroche Châteauneuf du Pape Pure</u>	98

DOMAINE LA BARROCHE

PRESS



Hedonist's Gazette

L'Atelier de Joël Robuchon
May 2008
Robert Parker



Robert Parker
November 2008

If one wants to be guaranteed as creative and delicious French cuisine as possible, you can't go wrong eating at any of Joël Robuchon's restaurants, whether in Macau, Tokyo, Paris, London, Monaco, Hong Kong, New York, or Las Vegas. I don't know of anyone who would disagree that he is the greatest modern day French chef, and his ability to train apprentices to run his kitchens is extraordinary. At his London L'Atelier, we went with a tasting menu with different glasses of wine. The highlights included ... and the sumptuous [Domaine du Barroche 2005 Châteauneuf du Pape Pure](#), a 100% old vine Grenache.

Every food course was extraordinary. The emulsion of foie gras was to die for, and one would think a simple dish of asparagus and morels prepared in a wonderful reduced sauce would not be a match for the foie gras, but it was exceptional. The langoustines and crayfish were incredible, the broad bean velouté was a sublime effort for such a simple dish, and the sea bass with mushrooms tinged with coriander was fabulous. We finished with a rib of veal accompanied by Robuchon's renowned, unbelievable buttery mashed potatoes. The food service was impeccable, the wine service brilliant, and the entire evening was a celebration of great cuisine matched with intriguing wines.

L'Atelier de Joël Robuchon 13-15 West Street, WC2H 9NE, London, England Tel. +44 (0) 20.7010.8600

Food:

Course 1: Emulsion of foie gras

Course 2: Asparagus with morels

Course 3: Langoustines and crayfish

Course 4: Broad bean velouté

Course 5: Sea bass with mushrooms and coriander sauce

Course 6: Rib of veal

Course 7: Robuchon's extraordinary Sugar Sphere filled with creamy fruits

VINTAGE	WINE	RATING
2002	Henriot Champagne Rosé	92
2005	Zind-Humbrecht Riesling Herrenweg	92
2006	Rias Baixas Albarino Terras Gauda	88
2006	Emmerich Knoll Grüner Veltliner Smaragd Loibenberg	91
2003	David Foto Bergerac Sec	87?
2004	Lucien Aviet Arbois Pinot Noir	72
2005	Domaine du Barroche Châteauneuf du Pape Pure	100

DOMAINE LA BARROCHE



PRESS



Hedonist's Gazette

Daniel
December 2007
Robert Parker



Robert Parker
December 2007

Daniel 60 East 65th Street, NY, NY; tel. (212) 288-0033

Food:

Course 1: Scottish game consommé with black truffle cream

Course 2: Langoustine salad with white truffle, romanesco, cauliflower, and Marcona almonds

Course 3: Nantucket Bay scallops with hazelnut-black truffle vinaigrette

Course 4: Oeuf Cocotte with chanterelle duxelle and white truffle

Course 5: Whole roasted John Dory with black truffle velouté

Course 6: Four Story Hill Farm poularde en vessie

Course 7: Macaroni gratin with white truffle and crispy pork belly

Dessert: Hazelnut mousse and Royal Gala Apple confit

VINTAGE	WINE	RATING
2005	<u>Domaine La Barroche Châteauneuf du Pape Pure (magnum) 100</u>	100