



# PRESTIGE TASTING OF SOUTHERN WINES

MARSEILLE — VILLA MASSALIA - MARCH 17<sup>TH</sup>, 2014 —

*Four years that SommelierS International had not come back on the Southern lands to taste the most beautiful nectars of the Provençal terroirs. On March 17th, the magazine gathered the sommeliers of the Associations of Alpes-Marseille-Provence, Monaco and Lyon to assess a selection of more than 200 wines and spirits, under the aegis of Gisèle Marguin, president of the Association of Alpes-Marseille-Provence, and two Best Sommeliers of the World, Paolo Basso and Philippe Faure-Brac, helped by Patrice Frank, president of the association of Monaco.*

**I**N FRONT OF THE SEA, a few steps away of Borély Park and the Congress Centre, Villa Massalia Concorde Marseille 4\* embodies modernity on the theme of voyage. The luxury hotel is settled in the heart of Marseille, 150m away from sand beaches, and offers an exceptional view on the golf and the Mediterranean.

Designed by Didier Rogeon, this magnificent building that is inspired by the 17<sup>th</sup>-century architecture of Château Borély looks like a Greek temple with Provence colours. The theme of the Silk Road is used in the bar and restaurant *Yin-Yang*, as well as in the four luxury suites. The bronze-coloured, velvety and silky fabrics represent the quietness of Venice; the Middle

East gleams through the turquoise colours; the saffron orange and fuschia remind the colour of Indian spices; the dark parquet floors and flamboyant red walls evoke China.

The rooms are sober, enriched by natural and elegant material, and convivial, fitted with all the modern equipment necessary to a comfortable and relaxing stay. The majority of them benefit from a terrace with beautiful panoramic views on the sea. Light caresses the natural wood and thick carpets. The suites meet the needs of the most demanding travellers: more space for a more comfortable and luxury stay. Each of them has a special decor on the theme of the Silk Road: India, China, Middle East and Venice.



## DÉGUSTATION PRESTIGE VINS DU SUD

In one of the magnificent ball rooms of the hotel, overhanging the racecourse and the Mediterranean, the sommeliers actively tasted from the morning. The proposed wines represented many appellations of the vineyards of Provence, but also of the Southern Rhone Valley. White, rosé, red wines have been submitted for the professionals' consideration. Among them, Julia Scavo, finalist of the world contest in 2010, with Bruno Scavo, former treasurer of the Association de la Sommellerie Internationale.

To perfect the sensory analysis of the wines, the event benefitted from a partnership with glassmaker Arnaud Baratte who made available his glasses of the range Helicium© to the tasters. This glass is an aroma accelerator which has propellers, represented by sharp edges in relief on the inside of the glass and a dome in the bottom of the bowl. When the glass is swirled, the propellers and the dome give an optimum fluidity and aeration to the wine. These elements integrated to the glass provide an exceptional aromatic development. The mixing movements and turbulences created by the three asymmetrical propellers accentuate the exchange and homogeneity of the three layers of aromas of the wine. Thanks to this major innovation, decanting is not necessary anymore and the aromatic expression of the wine is made more intense and rapid. Helicium© is made of a resistant material, thus becoming a major asset for the catering trade, concerned to limit costs of breakages. The range includes 53 and 33cl glasses for still wines, 28cl for the sparkling wines and a 36-cl tumbler for the alcohols.



Guillaume Harant



Erick De Saint Victor



Paolo Basso et Philippe Faure-Brac



After an intense morning, the sommeliers and producers who came to meet them shared a lunch especially made for the event and enabling interesting pairings with the different wines: Marseille-style fish soup, croutons and rouille sauce; lamb meat ball with apricots and pistachios, polenta and spicy onion compote; and to finish, the raspberry dome and ice cream. The day continued with the traditional convivial and informal meeting over the wines so that the producers could get the sommeliers' opinions and advices. Such a representative selection of wines and professionals of the region was an ideal opportunity for the company Vin O'Verre to present By the Glass\*, a wine dispenser. The advantages of such devices are various: a perfect conservation of the wines up to three weeks, service at the right temperature, easy to use ... The catering businesses and the wine shops easily meet the demand of wine by the glass and note an increase of their margin, thanks especially to less waste.

Conversations and tastings flowed until late in the afternoon, evidencing obvious conviviality. It thus was a successful event. Many thanks to all of those who contributes to it, sommeliers, wine growers, but also the Villa Massalia team.

Sylvia van der Velden  
Photo report: Samuel Duplaix  
Video report: Laurent Sola

\* [www.bytheglass.fr](http://www.bytheglass.fr)

Video of the tasting available on  
[www.sommeliers-international.com](http://www.sommeliers-international.com)



## DÉGUSTATION PRESTIGE VINS DU SUD

### COLLÈGE DE SOMMELIERS

Paolo BASSO, Meilleur Sommelier du Monde  
Philippe FAURE-BRAC, Meilleur Sommelier du Monde

### ASSOCIATIONS DES SOMMELIERS ALPES-MARSEILLE-PROVENCE

Gisèle MARGUIN, Présidente

Romain AMBROSI	Stéphane MESNIER
Samuel ARSAC	Stéphane OPIARD
Yves BOTASSO, Maître-Sommelier	Vincent PATEUX
Mathieu CORDIER	Jean Marc de SAFORO
Cédric DUBOIS	Christian SCALISI, Maître-Sommelier
Mathieu FORNELI	Daniel SUFFREN
Yvon GARY, Maître-Sommelier	Cyril VAUGIER
Fred HAMEL, Maître-Sommelier	Nadine VILLENAVE

### ASSOCIATIONS DES SOMMELIERS LYON RHÔNE-ALPES

Jean-Pierre BAREILLE	Carole FERRO
Camille BLANC	Pierre GRENIER
Arnaud CHAMBOST	Yorel LONGO
Ludwig Cordelier	Michel MARTEAU
Delphin CORNAILLE	Ludovic PERRON
Jean-Baptiste COURTEUGE	Charline PIERRE
Serge DANDEL	Dorian ROCHE
Betty DENIS	Pierre Hubert ROUGNY
Thomas DESBOIS	Marlyse REVOL
Quentin DUBOIS	Frédéric SCHAAF
Clément DUPLEY	Emmanuel THIBERT

### AUTRES

Arnaud BARATTE, Arnaud Baratte Corporate  
Laetitia BOBLIN, élève sommelier  
Bastien DAVIN, élève sommelier  
Corentin DEMEZIL, élève sommelier  
Marie-Noëlle DIOSCA, consultante  
Morgan FRAISSE, élève sommelier  
Joël KERMOAL, élève sommelier  
Luca KLEINCLAUSS, élève sommelier  
Gabrielle POURRAT, élève sommelier  
Fabienne REYNIER, élève sommelier

Vidéo de la dégustation disponible sur [www.sommeliers-international.com](http://www.sommeliers-international.com)



EXTRAIT DE LA REVUE « **SOMMELIERS INTERNATIONAL** »

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COMMENTAIRES DE DEGUSTATION DE NOS VINS ROUGES :

« GRAND MILLESIME » **1999**- MEDAILLE D'OR CGA PARIS 2001.

« GRAND MILLESIME » **2001**- MEDAILLE D'ARGENT CGA PARIS 2003.

« GRAND MILLESIME » **2003**- MEDAILLE D'ARGENT CGA PARIS 2006.





Rouge/Red

**CHÂTEAU DE POURCIEUX**  
**Château de Pourcieux**  
 Côtes de Provence 1999

PROVENCE

Service : 17° C  
 Garde/Ageing : à boire

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**Robe** : tuilée, très évoluée, une belle profondeur. **Nez** : agréable, intense, très complexe, avec plusieurs familles d'arômes tels que le sous-bois, les champignon, le humus et des notes de thé noir. **Bouche** : toute en rondeur et générosité, très belle fraîcheur et des tanins assez présents. Arômes de fruits plutôt croquants. **Accords mets et vins** : râble farci aux pruneaux. **Commentaires** : un vin d'une complexité exceptionnelle.

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**Visual aspect** : tile-red, very developed, very deep. **Nose**: pleasant, intense, very complex with several families of aromas, like undergrowth, mushrooms, humus and black tea. **Palate**: very round and generous, lovely freshness and quite present tannins. Aromas of crunchy fruits. **Match with food**: saddle of rabbit stuffed with prunes. **Comments**: a wine with an exceptional complexity.

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 > *Château de Pourcieux*  
 83470 Pourcieux  
 Tél. +33 (0)4 94 59 78 90  
 www.chateau-de-pourcieux.com



Rouge/Red

**CHÂTEAU DE POURCIEUX**  
**Château de Pourcieux**  
 Côtes de Provence 2001

PROVENCE

Service : 14° C  
 Garde/Ageing : à boire

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**Robe** : grenat tuilé, évoluée. **Nez** : fruits confits, confiturés (pruneau), belle intensité. **Bouche** : tanins très agréables, bien équilibrée. Finale longue et savoureuse sur les fruits. **Accords mets et vins** : un magret de canard au poivre vert. **Commentaires** : un vin à son apogée ! Superbe !

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**Visual aspect**: tile-red garnet, developed hue. **Nose**: candied fruits (prune), good intensity. **Palate**: very pleasant tannins, well-balanced palate. **Match with food**: fillet of duck with green pepper. **Comments**: a wine at its peak! Beautiful!

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Rouge/Red

**CHÂTEAU DE POURCIEUX**  
**Château de Pourcieux**  
 Côtes de Provence 2003

PROVENCE

Service : 15° C  
 Garde/Ageing : 2024

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**Robe** : profonde, reflets ambrés. **Nez** : flatteur, gourmand, marqué par les champignons et les pruneaux mûrs. Fruits noirs et fleurs, sirop de violette, persistant, équilibré. **Bouche** : attaque vive, opulente, franche, ronde. Présence de tanins toujours en cours d'évolution, belle fraîcheur. Finale persistante, équilibrée, harmonieuse. **Accords mets et vins** : plats épicés. **Commentaires** : une très belle cuvée. Surprenante de qualités !

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**Visual aspect**: deep hue, amber shades. **Nose**: flattering, delectable, marked by mushrooms and ripe prunes. Black fruits and flowers, violet cordial, persistent, well-balanced. **Palate**: vivid, opulent, pure, round first taste. The tannins are still evolving. Lovely freshness. Persistent, well-balanced, harmonious aftertaste. **Match with food**: spicy dishes. **Comments**: a very good cuvée with a lot of surprising qualities.

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