The Wine Advocate:

Hermitage Blanc Cuvée Emilie 2016: 93 pts

Almost entirely Marsanne from two parcels in the Maison Blanche lieu-dit, the 2016 Hermitage Cuvee Emilie Blanc shows little oak on the nose, despite having been barrel-fermented in close to two-thirds new oak. Hints of toasted grain do pop up, but the dominant features are melon, citrus and zesty, briny length. This should age well.

Crozes Hermitage Blanc Cuvée particulière 2016: 90 pts

Coming from the plain around Mercurol, the 2016 Crozes-Hermitage Cuvee Particuliere Blanc is 100% Marsanne, matured in a mix of cement tanks and wood vessels. It's ripe, round and lush, with tropical fruit flavors framed by hints of toasted grain, then finishing with briny notes that hold everything together.

Saint Joseph rouge 2016: 89-91 pts

I tasted a final, prebottling blend of the 2016 Saint-Joseph. Sourced from the granitic south of the appellation around St-Jean de Muzols, it was matured in barriques, 30% of which were new. It shows terrific peppery and cinnamon spice on the nose, some cedary oak and hints of crushed stone, all wrapped around a core of cherry fruit. This taut, polished, medium-bodied wine should drink well for 5-8 years.

Crozes Hermitage rouge 2016: 88 pts

Bottled in June, the basic 2016 Crozes-Hermitage comes from Chassis and was aged entirely in foudres. It's a medium-bodied, fruit-forward example of Syrah, marked by bright cherries and peppery spice. Fresh and crunchy in style, it's an easy quaff, with some tarry, black olive notes on the finish.

Crozes Hermitage rouge Cuvée Christophe 2016:90-92 pts

Tasted from tank just prior to bottling, the bulk of the 2016 Crozes-Hermitage Cuvee Christophe comes from the white clay around the commune of Larnage, in the north of the appellation. It saw 70% new oak barriques yet doesn't seem oaky at all, instead blending cherries, pepper and allspice into a harmonious whole. This medium to full-bodied wine is concentrated but crunchy, fresh and easy to drink.

Hermitage Rouge Cuvée Emilie 2016 : 93-95 pts

The 2016 Hermitage Cuvee Emilie will require some time. Sourced from Les Grandes Vignes (80%) and Les Rocoules (20%), it's not enormously tannic, but it's full-bodied, concentrated and firm. It looks as if it will offer a fine blend of structure and generosity.

Crozes Hermitage Rouge Cuvée particulière 2016: 90 pts

Aged in demi-muids and bottled in June, the 2016 Crozes-Hermitage Cuvee Particuliere blends several parcels, principally from around the village of Mercurol. It reveals black cherry fruit and subtle peppery spice notes, ample weight on the palate and supple tannins. It's reasonably intense but still provides easy-drinking pleasure, adding hints of mocha on the finish.

Crozes Hermitage blanc Cuvée Christophe 2016:92 pts

Barrel-fermented in 40% new oak, the 2016 Crozes-Hermitage Cuvee Christophe Blanc is a blend of 85% Marsanne and 15% Roussanne. It smells of singed marshmallow, which gives way to melon and pineapple flavors on the medium to full-bodied palate. There's a nice leesy richness to the plump, appealing mouthfeel, lingering on the finish.