



# The Beautiful South

Languedoc - Roussillon

STONE, VINE & SUN

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WINE MERCHANTS

# The Beautiful South - Languedoc-Roussillon

There's something very complete about our annual offer of wines from the Languedoc and Roussillon: with whites, rosés and reds, and wonderful fortified wines, the Vins Doux Naturels which are such a speciality of the region, there should be something for all tastes. Secondly, there are wines for every budget; at every level we believe these wines continue to offer terrific interest and value for money, at a time when finding such within the euro zone has become harder than ever. That's why we continue to promote and recommend the wines of Languedoc-Roussillon with such enthusiasm. Now the region has really got its act together too, coming up with a unified marketing strategy under the jolly banner of "Sud de France", and the creation of a new all-embracing Languedoc appellation, which stretches across the whole arc from east of Montpellier down to Perpignan.

We have rearranged the list this year, classifying the wines not by geography but by terroir. This French term, so hard to translate, relates to the individual situation of the vineyard, and embraces everything which affects it, principally the soil and sub-soil, and the micro- and meso-climates (with all the influences on those, such as altitude, aspect, prevailing winds, and so forth), but even the method of cultivation and pruning. Our classification isn't perfect: for example the wines of Mas des Brousses (among the Vins de Garrigue) and Météore (among the Vins de Schiste) are also mountain wines. However, the divisions really do have considerable validity in

terms of style, and also some relation to cost: as we open with the modest wines from the Plaine, and close with some very fine wines from the steep and rocky vineyards of Collioure, between mountain and sea.

Enjoy the wines of this fascinating landscape.

Simon Taylor - March 2009

*Please note: we will be holding tastings of a wide selection of wines in this list, with the support of the new Maison de Languedoc, as follows.*

## **Hampshire: 7th May, 6.00-8.30 pm**

TerraVina, 174 Woodlands Road, Woodlands, Netley Marsh, New Forest, Nr Southampton, SO40 7GL

## **London: 21st May, 6.00-8.30 pm**

Maison de la Région Languedoc-Roussillon, 6 Cavendish Square, London W1G 0PD

Invitations will be sent to those living in Hampshire and in London, but do apply to us if you would like to attend either tasting.



## Mixed Cases

### **BS19 The Beautiful South**

(4 whites, 1 rosé and 7 reds) £80.50

A chance to taste one bottle of each of the twelve wines - including many of our favourites - listed below, discounted by over 10%.

- 2008 Vic, Preignes Le Vieux, Reserve Blanc (p.3)
- 2008 Croix Belle, Caringole Blanc (p.4)
- 2007 Creyssels, Picpoul de Pinet (p.5)
- 2007 Grand Arc, Corbières Blanc, Veillée d'Equinoxe (p.9)
- 2007 La Grave, Minervois Rosé, Expression (p.5)
- 2008 Vic, Petit Verdot, Les Hauts de Median, VdP d'Oc (p.4)
- 2008 Carignan Vieilles Vignes, VdP Hérault (p.4)
- 2007 Croix Belle, Le Champ du Coq, Syrah-Grenache (p.5)
- 2007 Thierry Navarre, Saint-Chinian, Le Laouzil (p.7)
- 2007 Le Clos du Serres, Coteaux du Languedoc, Le Clos (p.8)
- 2008 Grand Arc, Corbières, Nature d'Orée (p.9)
- 2007 Fontanel, Côtes de Roussillon (p.12)

**The following mixed cases include two bottles of each of the six wines listed, with a discount of at least 7%.**

### **BS29 Plain Case**

(3 whites and 3 reds) £67.50

- 2008 Vic, Preignes Le Vieux, Reserve Blanc (p.3)
- 2008 Croix des Vents, Chardonnay, VdP d'Oc (p.4)
- 2008 Croix Belle, Caringole Blanc (p.4)
- 2007 Vic, Mas de Canal Rouge (p.3)
- 2008 Carignan Vieilles Vignes, VdP Hérault (p.4)
- 2008 Croix Belle, Caringole Rouge (p.5)

### **BS39 Sud de France Reds**

(6 reds) £87.00

- 2008 Vic, Petit Verdot, Les Hauts de Median, VdP d'Oc (p.4)
- 2007 Croix Belle, Le Champ du Coq, Syrah-Grenache (p.5)
- 2007 La Grave, Minervois, Expression (p.5)
- 2007 Le Clos du Serres, Le Clos (p.8)
- 2007 Grand Arc, Corbières, Reserve Grand Arc (p.9)
- 2007 Fontanel, Côtes de Roussillon (p.12)

### **BS49 Languedoc Terroirs**

(3 Whites, 3 Reds) £112.50

- 2008 La Grave, Minervois, Expression Blanc (p.5)
- 2006 St. Daumary, La Boca Loca, Cot. Du Languedoc (p.8)
- 2007 Fontanel, Côtes de Roussillon Blanc (p.12)
- 2007 Thierry Navarre, Saint-Chinian, Le Laouzil (p.7)
- 2007 Le Clos du Serres, La Blaca (p.8)
- 2008 Canet-Valette, St. Chinian, Antonyme (p.11)

### **BS59 For the CeL-R**

(6 reds) £178.00

- 2007 Thierry Navarre, Saint-Chinian, L'Olivier (p.7)
- 2004 Clos du Serres, Coteaux du Languedoc, Florilège (p.8)
- 2005 Mas des Brousses Coteaux du Languedoc (p.10)
- 2004 Canet-Valette, St. Chinian, Le Vin Maghani (p.11)
- 2006 Fontanel, Côtes de Roussillon Villages, Tautavel, Le Prieuré (p.12)
- 2006 Traginer, Collioure, Al Ribéral (p.15)

# Vins de Plaine

We start with wines from the flat lands: in particular the plain around Narbonne and Béziers. Once reserved for wheat growing (whilst vines were limited to the poorer land on the hills) this area saw wholesale conversion to vineyards in the nineteenth century. But flat land is not all bad: it permits mechanisation; and, once small-holdings have been consolidated into larger units - by co-operatives or dynamic family estates - it's good for the production of large volumes of very drinkable wine at modest cost.

## Domaines Vic, Preignes Le Vieux

The Vic family - Jérôme, Robert, Bruno, brothers, cousins etc - are very large landowners in the Languedoc. Their main cellar is like a hamlet, ranged round an enormous courtyard. Yet it is still very much a family-owned estate, and every wine comes with some variant of the Vic name on the label, although the vineyards are quite far-flung around Beziers.

We continue with a range of house wines: a white, rosé and red under the Mas de Canal label, bottled under screw-cap. These are all skilful blends: the white a tutti frutti mix; the rosé from Grenache and Cinsaut; and the red from a cocktail of southern varieties plus Merlot. We make no great claims for them; these are just clean, well-made wines of lowish alcohol and easy-drinking style. We also continue with the family's excellent Merlot: juicy and fresh, this exemplifies all this variety's charm. This year we have also added two more wines. The Reserve white is really worth trading up to, an aromatic and fruity wine based on the excellent Vermentino (= Rolle), with some Grenache Blanc, Chardonnay, Sauvignon Blanc and Muscat. This will make lovely drinking when the weather warms up. We also list a Petit Verdot: this deep-coloured, black-fruited grape is better known as a valuable blending grape in Bordeaux, but as it barely ripens there it makes more sense to plant it in the Languedoc!

### 2008 Mas de Canal Blanc, Vin de Pays d'Oc, 12.5° [Screw-cap]

**Bottle £5.50 Case £62.70 Code VIC708**

Citrus and peach aroma. Fresh, easy drinking mouthful showing stone fruit, nice weight and lime acidity. Now-2010

### 2008 Preignes Le Vieux, Reserve Blanc, Vin de Pays des Coteaux du Libron, 12.5° [Screw-cap]

**Bottle £6.25 Case £71.25 Code VIC808**

Such an open and attractive perfume: one can pick up that appealingly grapey hint of Muscat. Lively, enticing gush of sweet lime, ripe pear and white peach. Medium bodied, and finishes well too. Could only be a Mediterranean wine, so full is it of local character and sunshine. Now-2010

### 2008 Mas de Canal Rosé, Vin de Pays d'Oc, 12.5° [Screw-cap]

**Bottle £5.50 Case £62.70 Code VIC508**

Pale clear pink with a hint of onion skin. Light scent of berries. Fresh mouthful of strawberry and cranberry. Nothing complicated, just a really well-made, balanced, dry rosé for drinking by the vat... Now-2010

### 2007 Mas de Canal Rouge, Vin de Pays d'Oc, 12.5° [Screw-cap]

**Bottle £5.50 Case £62.70 Code VIC407**

A scent of ripe blackberries is followed by a light, black-fruited palate. Simple, easy-drinking style. Now-2010

### 2007 Merlot, Comtesse de Marion, Vin de Pays d'Oc, 13°

**Bottle £6.25 Case £71.25 Code VIC307**

Aromas of sweet plum with a leafy touch. Supple and lightly creamy, with barely discernible tannins. This is unfailingly good. Now-2010

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### 2008 Petit Verdot, Les Hauts de Median, Vin de Pays d’Oc, 13°

**Bottle £6.95 Case £79.23 Code VIC208**

Deep and opaque. Wow! Rich, rounded, bursting with juicy blackcurrants and hints of earth and spice, you could easily decant this and pass it off as a young but vigorous wine from the Médoc! Excellent finish too. Now-2011

### Alain Grignon Wines

Alain Grignon is a colourful character who, despairing of the unwillingness of the Languedoc co-operatives to build successful brands for export, decided to go it alone. Now he sources juice from two major co-operatives and a dozen private domaines, and employs his own team of winemakers to craft terrific value wines for export. From a fascinating tasting of over thirty wines we chose two for this offer. As anything prefixed by Mâcon has become more expensive, for some time we have in vain sought good value Chardonnay all over France, from the Loire to the south: finally we have found it here, beautifully fresh, and without the sweetness or coarse fatness which so often mars Chardonnay from hot regions. As for the Carignan, this was the stand-out of the reds at the tasting, a wine which balances the vibrant fruit of the variety with subtle oak influence and soft and pleasing ripeness. You can see in these two varietal wines the successful realisation of the Languedoc as the “New World” of France: both could convert New World drinkers to the value and quality still to be found in France.

### 2008 Croix des Vents, Chardonnay, Vin de Pays d’Oc, 13°

**Bottle £5.95 Case £67.83 Code AGW108**

Pale lemon. Mild scent - a melon note. Fresh and light attack, with attractive apple fruit, very pure and balanced. This is a wine which will remind you of the simple pleasures of unoaked Chardonnay. Now-2010

### 2008 Carignan Vieilles Vignes, Vin de Pays d’Hérault, 12°

**Bottle £5.75 Case £65.55 Code AGW608**

Flagrant purple. Delicious gush of ripe black cherries. Vibrantly fruity. So winning, supple enough to be enjoyed on its own yet with plenty of stuffing. Perfect for parties or barbecue drinking. Now-2010

### Domaine La Croix Belle, Puissalicon

La Croix Belle is acknowledged in numerous guides and journals as a benchmark estate for Vin de Pays wines. Whilst we do not ship their top wines (we are not sure the British market is ready for £15 Côtes de Thongue!), we admire the efforts made by the Boyer family and their team to craft excellent blends at any price level. (Interestingly, when the vigneronns in the Côtes de Thongue were offered the chance to have their own appellation some years ago they spurned it, preferring the freedom to make wine from whichever grapes they liked).

We continue to offer the Caringole wines: a white Chardonnay-based blend, lifted by some sprightly Sauvignon Blanc and 10-15% of Grenache Blanc, Muscat and Viognier; and a red, largely from Syrah, Carignan and Merlot with some of the wine made using carbonic maceration, giving a Beaujolais-like freshness. Of the superior wines, using grapes which would qualify them for appellation status in most of the Languedoc, we offer a white, Le Champ des Lys, from Grenache Blanc and Viognier, and introduce Le Champ du Coq, a Syrah-Grenache blend. This was a standout in a blind tasting alongside much more expensive appellation wines.

### 2008 Caringole Blanc, Chardonnay-Sauvignon Blanc, Vin de Pays des Côtes de Thongue, 12.5°

**Bottle £6.50 Case £74.10 Code CRO808**

Such a generous wine: a glass of ripe grapefruit and green melon, both bright and rounded. A really good all-rounder, fresh enough for an aperitif and yet with enough weight for food. Now-2010

### 2008 Le Champ des Lys, Grenache Blanc- Viognier, Vin de Pays des Côtes de Thongue, 13°

**Bottle £7.50 Case £85.50 Code CRO708**

Not for nothing was the previous vintage of this one of Jane MacQuitty’s Top 100 Wines of Summer in The Times: its combination of almost sweet stone fruit, considerable heft, and a mildly toasty note (a tiny proportion goes into barrel) is very impressive at the price. A white which could accompany all white meat, from pork to turkey. Now-2010

## 2008 Caringole Rouge, Syrah-Carignan-Merlot, Vin de Pays des Côtes de Thongue, 13°

**Bottle £6.50 Case £74.10 Code CRO108**

Bright purple. Hint of blackberry jam on the nose. Black fruit, crunchy, but with appealing ripeness, and just a suggestion of backing tannin. Now-2010

## 2007 Le Champ du Coq, Syrah-Grenache, Vin de Pays des Côtes de Thongue, 13°

**Bottle £7.50 Case £85.50 Code CRO307**

Deep dark tone. Toasty oak on the nose. Ripe cassis and black plum heart, garnished with caramel and spice from the oak. Lovely black-fruited liqueur finish. So impressive, with the potential to age too. Would be perfect with a barbecue. Now-2012

## Domaine de Creyssels, Mèze

The Benauf family make a superb Picpoul de Pinet. Picpoul de Pinet is a little known appellation near the Bassin de Thau, east of Béziers, for just a single grape, the white Piquepoul. The grape has the advantage of being slow-ripening: picked after the heat of summer has passed it retains freshness and flavour. The wine is much appreciated within France, a staple in Parisian bistros to accompany seafood. Fresh, slightly sharp, with a bit of weight and a tang of the sea about it, it really does wash down oysters, mussels or fish perfectly (the vineyards are within sight of the oyster beds in the Bassin). Look on it as the Muscadet of the Mediterranean, albeit with more volume and heft.

The Benauf's vineyards are on clay and gravel soils, which lend greater weight than the sandier fields nearer the sea, set amidst woods of pines and cypresses. They crop at low yields, around 40hl./ha., pick very late - well into September - and leave the wine on its lees. This care produces a wine with considerable concentration and character, which has become a real favourite here.

## 2007 Coteaux du Languedoc, Picpoul de Pinet, 12.5°

**Bottle £7.50 Case £85.50 Code CRE107**

Pale lemon. Light, grassy scent. This has an attractive herbal note, alongside the fatness of Brazil nuts and citrusy freshness and vigour. Very complete wine. Drink this year.

## Château La Grave, Badens, Minervois

Owned by the Orosquette family, and named after the gravelly soil on the Etang de Marseillette, Château La Grave lies in the south-western part of the Minervois, now known as Les Balcons de l'Aude. The Expression wines here are consistently good. The unusual white is based on a parcel of old vine Maccabeu, with Vermentino and Marsanne, which makes for a surprisingly weighty wine at the price. Their rosé, made largely from Syrah with Grenache, is always a real charmer. The red, half Syrah, with Grenache and Carignan, is uncomplicatedly enjoyable, with a mildly Bordeauxish restraint and structure.

## 2008 Minervois Blanc, Expression, 13°

**Bottle £7.25 Case £82.65 Code GRV608**

Scent of ripe apples. As ever, not an obvious fruit wine, but textured and quite concentrated, with that volume given citrus and almond nuances. Now-2010

## Wine Boxes

5 litre boxes, each with its own simple tap: perfect for parties, barbecues, cooking wine, or just keeping in the kitchen for the odd glass (many people find them indispensable to the good working of a refrigerator).

The white and rosé come from the Vic family: the white is the excellent Reserve Blanc above, and the rosé is the same wine in the Mas de Canal bottles, hence cheaper. The red, as for several years, is from Michel and Maria Depaule's estate in Saint-Chinian (see p.6). From Merlot, Syrah, Grenache and Carignan, this is consistently popular.

Note: any box can be included in a mixed case in place of 4 bottles

## 2008 Vic, Le Gourmandise Blanc, Vin de Pays d'Oc, 12.5°

**5 litre bag in box £29.95 Code BIB608**

Such an open and attractive perfume: one can pick up that appealingly grapey hint of Muscat. Lively, enticing gush of sweet lime, ripe pear and white peach. Medium bodied, and finishes well too. Could only be a Mediterranean wine, so full is it of local character and sunshine. Drink this year.

## 2007 Vic, Le Petit Pont, Rosé, Vin de Pays d'Oc, 12.5°

**5 litre bag in box £27.95 Code BIB507**

Pale, onion skin hue. Pretty red fruit - cranberry and strawberry. Simple, fresh, and so easy-drinking. Perfect party rose, or for any time when you need a refresher. Drink this year

## Domaine du Maurerie, Rouge Réserve, Vin de Table, 12°

**5 litre bag in box £29.95 Code BIB106**

Lively mouthful of raspberries and plums. Broad and old-fashioned without being rustic. Real wine. Drink this year.

## 2007 Minervois Rosé, Expression, 12.5°

**Bottle £6.95 Case £79.23 Code GRV407**

Soft pink. Oodles of strawberry and cherry fruit, bright and ripe, fresh but not bone dry. No surprise that this is our best-selling rosé every summer. Drink this year

## 2007 Minervois Rouge, Expression, 13°

**Bottle £6.95 Case £79.23 Code GRV507**

Pretty, floral scent. Black cherries and ripe raspberries, brightly fruited, with a suggestion of smoke and just a smidge of tannin to give depth. An honest, open style. Now-2010

# Vins de Schiste

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Wine made from vines grown on schist, a metamorphic rock, has a distinctive, high-toned scent and taste - and we love that nuance. Whilst there is schist in the Corbières and Roussillon, notably around Maury, the most homogenous band in the south runs from Cabrières west across Faugères and the just the north of the Saint-Chinian appellation up to Roquebrun and Berloup.

Schist is formed of foliated sedimentary layers changed by heat and pressure. Its common distinguishing feature, like slate, is that it splits easily into thin flakes or slabs, so the vineyards look as though they are covered in shards of rock; which can range in colour from soft pinky-beige in Faugères to coal-black near Maury. It is hard to see how vines can survive on such a sterile matrix: they do so through their roots penetrating deep into the fissures in the rock to find moisture and nutrients during the long dry summers. Carignan seems to have a particular affinity for schist.

## Domaine la Maurerie, Prades-Sur-Vernazobre, Saint-Chinian

Maria and Michel Depaule's home and cellar sit among pine-woods in broken hills in the midst of the appellation. From them we source a terrific red wine-box (see p.5), and this unoaked, well-priced Saint-Chinian. From 60% Syrah with Grenache and Carignan, about 2/3 goes into old barrels. It's an expressive wine.

### 2005 Saint-Chinian, Esprit de Terroir, 13°

**Bottle £6.75 Case £76.95 Code MAU205**

Deep ruby. High-toned scent (typical schist character). Juicy dollop of blackberry and blueberry fruit, very ripe, but with enough spice and structure to make it a good accompaniment to robust food (a daube springs to mind). Drink this year. Limited stock

## Domaine du Météore, Cabrerolles, Faugères

Genevieve Libes had one clear message on our recent visit: she announced firmly that Faugères was now generally accepted within France as the top appellation of the Languedoc. She was also very amusing about the new sales she was winning among astronomy clubs: the estate is named after a huge crater (with vines in the bottom) caused by a meteor impact on their land, and all the wines are called after meteor showers.

The white Léonides, a blend of half Roussanne, half Marsanne, offers generous stone fruit. The Vin de Pays Viognier is terrific in this latest vintage, with considerable concentration, in part derived from a little more bâtonnage (stirring of the lees in the tank) than usual.

As for the reds, Les Léonides is an unoaked blend of more or less equal parts of Grenache, Syrah, Mourvèdre and Carignan: this is a wine which, in its perfume and minerality will puzzle some, but entrance others. Well-oaked, Les Orionides, based on 55% Syrah with Mourvèdre, Grenache and Carignan, is now firmly established as one of our best-selling wines, vintage after vintage.

### 2007 Faugères Blanc, Les Léonides, 14°

**Bottle £7.50 Case £85.50 Code MET707**

Mid yellow. Yellow plum, pineapple and honeydew melon, textured and long. Drink this year.

The 2008 vintage will follow.

### 2008 Viognier, Vin de Pays de l'Hérault, 14°

**Bottle £8.75 Case £99.75 Code MET608**

Such appealing aromas - peach and lavender honey. Well rounded, with vigour, and a delightful sense of sweet dried apricots. It's not Condrieu, but it will still appeal to Condrieu lovers. Now-2010

### 2005 Faugères Rouge, Les Léonides, 13.5°

**Bottle £7.50 Case £85.50 Code MET105**

Bright, high-toned scent of raspberries. Pure sense of berries, with just the merest hint of bay leaf. Mid weight, supple, with integrated tannins, this is a splendid little vin de terroir. Now-2010



Hillside Vineyards in Faugères, with Mount Canigou 50 miles away...

## 2005 Faugères Rouge, Les Orionides, 13.5°

**Bottle £9.50 Case £108.30 Code MET305**

Not for nothing has this been one of our best-selling wines for years. Intensely coloured, with scents of blackcurrants and bitter chocolate, this delivers an immediate, silky and refined palate of bittersweet black fruit, mocha and minerality. So polished and complete. Now-2012

## Domaine Ollier-Taillefer, Fos, Faugères

The village of Fos, home to brother and sister team of Luc and Françoise Ollier, lies just to the east of Faugères. Their Grande Réserve, comprised of old vine Syrah, Grenache, Mourvèdre and Carignan is unoaked, but always needs a year or so in bottle to show its best.

## 2006 Faugères Rouge, Grande Réserve, 13°

**Bottle £8.95 Case £102.03 Code OLL306**

Deep hue. Aromas of crushed black fruit, and that black fruit is evident on the palate, with Mediterranean nuances of tapenade: black olives and herbs. Smoothly silky and refined. Now-2011 Limited stock

## Domaine Thierry Navarre, Roquebrun, Saint-Chinian

Thierry Navarre is one of only a handful of independent winemakers in Roquebrun, a pretty town with a delightful Nice-like micro-climate, lying up against the massif - as

pictured here. Thierry, impish grin on his face as usual, was rightly proud of his 2007s: we thought they were the best wines we have yet tasted from him.

Le Laouzil (= schist, translated from the Occitan) comes from a rocky vineyard on a windswept plateau above the town and is blended from about 40% Grenache with 30% of each of Carignan and Syrah. This lies in huge old oak vats before bottling but is effectively unwooded, allowing the purity of the fruit to shine. This always keeps very well, developing savoury secondary flavours. L'Olivier, from tiny - 20 hl./ha. - yields is from equal thirds of the same grapes, and is aged in 600 litre demi-muids, but is also immediately ready to drink.

## 2007 Saint-Chinian, Le Laouzil, 13.5°

**Bottle £9.95 Case £113.43 Code NAV207**

Deep but youthful ruby. Scent of cooked cherries. Intense red cherry character, spicy and vibrant. Silky and slightly wild, this is delightfully aromatic, with bittersweet and tobacco nuances on the finish. Now-2012

## 2007 Saint-Chinian, L'Olivier, 14°

**Bottle £13.95 Case £159.03 Code NAV307**

Open, spicy Syrah dominated nose. With an even more velvety feel than Le Laouzil, this deep-hued, smooth, cassis and damson flavoured wine is delectable, with a lushness of fruit which conceals a decent backbone for ageing. Now-2012



# Vins de Montagne

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Our enthusiasm for mountain wines is obvious. Not only does altitude bring cooler temperatures, so important in warmer regions, but it often brings healthy breezes too. In such conditions growing seasons may be slightly longer, lending greater concentration and complexity to the wines. Syrah in particular benefits from some altitude in the Languedoc - for example in Pic St. Loup and Faugères. Looking at the geographical spread of our portfolio of estates, it is clear that many lie up right up against the central massif of France, whether the mountains of the Cevennes, the Larzac plateau or the Montagne Noire.

## Le Clos du Serres, St Jean de la Blaquière

Most of the vines here are on the slopes around St. Jean, up to 350 metres in altitude, where cool currents come down from the Larzac plateau, and there is a marked diurnal change of temperature. This lends a lively freshness to the wines. Furthermore the landscape is remarkably diverse: there are amazing red volcanic soils, the terres rouges, but also schist on the slope and galets in places. 15 different parcels, all vinified separately, give Sébastien Fillon plenty of scope for interesting blends.

Le Clos is an approachable, red-fruited charmer, based on 40% each of a local clone of Cinsaut and Syrah and 20% Grenache, with a little more substance than usual in the latest 2007 vintage. We offer La Blaca for the first time, 90% Syrah and 10% Grenache, unoaked, beautifully black-fruited, and also offer Sébastien's top wine, Florilège, 60% Grenache, and 40% Syrah in barrel, which is just scrumptious, and still on the way up.



## 2007 Languedoc, Le Clos, 13°

**Bottle £7.95 Case £90.63 Code SER107**

Youthful purple. This offers bright a red and black cherry heart, spiked with liquorice and spice. Quite rich and complete, with nice supporting tannin. Very good indeed this vintage. Now-2011

## 2007 Languedoc, Terrasses du Larzac, La Blaca, 14°

**Bottle £11.50 Case £131.10 Code SER407**

Unusual aromas of black fruits, caramel and dark chocolate. That cassis note continues on to the palate, with touches of menthol and toffee. Intriguingly different: classy Syrah with a twist. Now-2011

## 2004 Languedoc, Terrasses du Larzac, Le Florilège, 14.5°

**Bottle £14.75 Case £168.15 Code SER504**

Primary fruit still apparent on the nose. This is immediately delicious, all black fruit, figgy, ripe and spicy, with fine fruit tannins. Hint of liquorice. Such finesse. Now-2012

## Saint Daumary, Valflaunès, Pic St Loup

Julien Chapel's vineyards lie mainly on the flanks of the plateau of Hortus, just to the north of the 685 metre peak of Pic St Loup. Many are little plots scraped out of the garrigue, the surrounding scrub, on mainly limestone rich soils which suit Syrah, although there is also Grenache on the sandier sites and he has planted Mourvèdre in his hottest corners. We have really found a star in this modest and amiable young man, who has taken just part of his father's land and converted to organic cultivation - he believes organics delivers better "transmission of terroir". His stunning 2007s are not yet in bottle but watch out for them later in the year.

First up is a classy white, La Boca Loca, 80% Roussanne with Grenache Blanc, about a third of which is lightly oaked. Here are two red Pic St. Loups: Voilà Le Printemps, unoaked, deliciously perfumed, from 60% Syrah, 30% Mourvèdre and 10% Grenache; and Asphodèle, over 2/3 Syrah with equal proportions of Grenache, Carignan and Mourvèdre. This is oaky, refined and has more than a touch of Côte Rôtie about it.

## 2006 Coteaux du Languedoc, La Boca Loca, 14°

**Bottle £11.95 Case £136.23 Code DAU606**

Scent of fresh limes, with just the merest hint of oak. So smooth and harmonious, with citrus, pear and ripe melon notes. Concentrated but light in the mouth. Now-2010

## 2006 Pic Saint-Loup, Voilà Le Printemps, 14°

**Bottle £8.75 Case £99.75 Code DAU106**

Pretty ruby tone. Immediate appeal of lively, fragrant fruit: raspberries and redcurrants, but there's interesting depth and a roasted, black-fruit note too.

*"Very dark. Rich and round and opulent. I'd say this recalls the heat of summer rather than the freshness of spring (printemps) to me! Very winning. Serious wine – well found",* Jancis Robinson, Purple Pages, on [www.jancisrobinson.com](http://www.jancisrobinson.com). Now-2010 Limited stock

## 2005 Pic Saint-Loup, Asphodèle, 14.5°

**Bottle £13.95 Case £159.03 Code DAU405**

Very deep hue. "Breakfast" on the nose: coffee and toast! Very ripe, very smooth and cultured, and with a lovely sense of cassis wrapped in classy oak. Great length and aromatics, and delivering a real sense of terroir. Now-2011 Very limited stock

## Domaine du Grand Arc, Cucugnan, Corbières

Bruno Schenk's vines are on classic argilo-calcaire soils, with some sandstone, in the wild hills between Cucugnan and Padern, north of the amazing Cathar hill-top castle of Quéribus. It's surprisingly cool here in these vineyards - Bruno was told when he arrived from Alsace that the land was only good for white and rosé - and this gives great finesse and freshness to all the wines. The latest developments at Grand Arc are: a) Bruno converting some of the outbuildings at the domaine into attractive living quarters - here he seeks "decompression" amidst his vines; and b) Bruno choosing to make wine in the 2008 vintage with minimal sulphur.

As for the wines, his lovely stone-fruited white is from Grenache Blanc, Maccabeu and Roussanne. The rosé, from Cinsaut, Grenache, Carignan and Syrah, is widely considered to be among the best in Corbières. We introduce Nature d'Orée (which roughly translates as the "outside edge of the wood, i.e. unoaked), made from roughly equal parts Syrah, Grenache, Carignan, Cinsaut and Mourvèdre. The Reserve

and Cuvée des Quarante are both aged in barrel, albeit very old ones in the case of the Reserve, which is about 55% Carignan, with 30% Grenache and 15 % Mourvèdre. The Cuvée des Quarante is also based on Carignan and Grenache but with Syrah as the third variety.

## 2007 Corbières Blanc, Veillée d'Equinoxe, 14°

**Bottle £7.75 Case £88.35 Code DGA607**

Very pale lemon colour. A nose of subtle stone fruit. On the palate understated tropical flavours are kept elegantly in check by zesty, citrus acidity. Drink this year

## 2007 Corbières Rosé, La Tour Fabienne, 13°

**Bottle £6.75 Case £76.95 Code DGA507**

Deep strawberry, almost violet tone. Strawberries and cream nose. Cranberry and raspberry aromas and tone. Dry. Combines the weight and flavour of a red wine, the freshness and bite of a white. Drink this year

## 2008 Corbières Rouge, Nature d'Orée, 13°

**Bottle £7.50 Case £85.50 Code DGA108**

Vivid purple. Light, mildly wild scent of raspberries. Zippy red fruit, bright and clean. Finely textured. Fresh but no lack of substance. Now-2010

## 2007 Corbières Rouge, Reserve Grand Arc, 13.5°

**Bottle £8.50 Case £96.90 Code DGA207**

Open, enticing cherry and blackberry scent. Mouthfilling, joyous raspberry fruit. Medium weight. Attractively smooth and refined. One of our best-sellers. Now-2011

## 2006 Corbières Rouge, Cuvée des Quarante, 14°

**Bottle £9.50 Case £108.30 Code DGA306**

Dense, almost black core. Very intense red fruit nose, with coffee oak hints. The palate also shows intensity and concentration with ripe tannin structure and integrated oak. Now really beginning to drink well. Now-2011



# Vins de Garrigue

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Garrigue is a word which has no exact translation in English. It describes that evergreen scrub which covers untilled land around the vineyards in many areas of the Languedoc, especially around Montpellier. The vegetation, usually dominated by the diminutive Kermes oak and arbutus (the strawberry tree), is intensely aromatic in the heat of summer with bushes of bay, thyme, rosemary and lavender all contributing to a heady scent of herbs. The transmission of these aromatic oils to the skin of the grapes and hence to the wine is ill-defined, but elusive traces of those herbal flavours appear in some wines, as they do in certain wines of the southern Rhône as well.

## Mas des Brousses, Puéchabon, Terrasses du Larzac

Brousses translates as bush, or brush; this is, literally the farm in the brush. Amidst the rolling scrub-covered hills around Puéchabon and the pebble-strewn terraces near the Hérault river lie the domaine's plots of vines. Géraldine Combes, whose family has inhabited Puéchabon, near Gignac, since 1525, juggles looking after three small boys with tending the vines. Husband Xavier Peyraud, grandson of the legendary Lucien Peyraud of Domaine Tempier, is the winemaker. Their first vintage was only 1997, and some of their grapes still go off to the local co-operative.

The Vin de Pays is named after the African bee-eater (= chasseur) which can be seen over the vines in summer. The blend is roughly equal proportions of Merlot and Grenache with a little Cinsaut. We are coming to the end of the superb 2005 vintage of their single appellation wine, a blend of Syrah, Mourvèdre and Grenache, aged largely in old oak: snap up what remains....

## 2006 Chasseur des Brousses, Vin de Pays d'Oc, 13°

**Bottle £6.95 Case £79.23 Code MAB106**

Soft deep ruby. This always combines delicious strawberry fruit with interesting herby notes. Rounded, supple, and so well-balanced, it has an almost Bordelais restraint which makes it a classy accompaniment to any roast meat or casserole. Drink this year.

## 2005 Coteaux du Languedoc, Terrasses du Larzac, 13°

**Bottle £11.50 Case £131.10 Code MAB205**

Very deep and opaque. Seductive cassis nose. Truly beautiful: fragrant blackcurrants and fresh redcurrants wrapped in perfectly integrated wood. Silky mouthfeel, and a very long finish. So classy.

*"...a surprisingly cool-climate beauty: deep savoury chocolate, damson skins and blackberry and toast, it displays a marvellous cool texture from a warm place", Oz Clarke, 250 Best Wines Wine Buying Guide 2009. Now-2012*

## Belles Pierres, St. Murviel les Montpellier, St. Georges d'Orques

Damien Coste and his father created Belles Pierres in the hill-top village of St-Murviel, near St. Georges d'Orques, in 1992, having taken their land out of the local co-op. St. Georges d'Orques is a superb argilo-calcaire micro-terroir lying across rolling hills (up to 235m) within sight of the sea just to the west of Montpellier, with vineyards in little patches cut out of the garrigue.

We continue with two oaked wines, both named in homage to Damien's father, Joseph. The white is from 60% Roussanne with equal proportions of Viognier and Grenache; a big, wildly perfumed wine which can accompany strongly flavoured food. We love this strikingly unusual wine. The red, basically Syrah and Grenache with some Mourvèdre, is a wine which shows that elusive scent and flavour of the garrigue, and develops earthy complexity with a year or two in bottle.





A vineyard created amidst the garrigue of la Clape

### 2006 Coteaux du Languedoc, Les Clauzes de Jo Blanc, 14°

**Bottle £9.50 Case £108.30 Code BEL606**

Bright, tinged with pale green. Such open, exotic scents - mangoes with spice. Tropical gush of nectarines, pineapple and guava, rounded by creamy oak. Textured but no lack of freshness. Very long. Now-2010

### 2006 Coteaux du Languedoc, St. George d'Orques, Les Clauzes de Jo Rouge, 14°

**Bottle £8.95 Case £102.03 Code BEL306**

Strong purple. Sweet, ripe and herby aromas. Juicy, mildly wild, raspberry and redcurrant core, with accompanying hints of thyme and sage. Very approachable this vintage, and closing with a long, perfumed finish. Now-2011

### Domaine Canet-Valette, Cessenon-sur-Orb, Saint-Chinian

Marc Valette's land near the Orb river at Cessenon, consists mainly of gently south-facing, well-drained and gravelly terraces, which he cleared from the scrub himself. This warm situation allows him to ripen Mourvèdre beautifully. He tends his vines bio-dynamically (and the wines are certified as such since the 2004 vintage); he picks extremely late; and he believes in long cuvaisons - 70 to 90 days. This makes his top wines splendidly concentrated and opulent.

This year we introduce for the first time Antonyme, mainly Cinsaut and Mourvèdre, picked earlier for freshness, and

all in stainless steel tank: this is charmingly fragrant. Une et Mille Nuits, from roughly equal quarters of Syrah, Grenache, Mourvèdre, and Carignan, is now half aged in tank, half in barrel. Only Syrah and Mourvèdre go into Le Vin Maghani, named after a mage in the Omar Khayyam, a well-oaked wine of massive power, often named by journalists and writers as one of the top wines of the Languedoc.

### 2008 Saint-Chinian, Antonyme, 12°

**Bottle £8.95 Case £102.03 Code CAN408**

A wine full of bright red cherries and raspberries. High-toned aromatic feel, bright and alive, with a hint of bacon-fat. Crisp but supple, a good red for summer drinking. Now-2011

### 2005 Saint-Chinian, Une et Mille Nuits, 14°

**Bottle £10.25 Case £116.85 Code CAN105**

Opaque. First impression is of dense black fruit and velvety tannins. More complexities emerge - notes of dried fruits, black cherries and plums. The tannins are wonderfully sustaining. This is voluptuous. Now-2011

### 2004 Saint-Chinian, Le Vin Maghani, 14.5°

**Bottle £18.95 Case £216.03 Code CAN204**

Tasting this after Une et Mille Nuits is fascinating. The power is there, but more refined - an iron fist in a velvet glove indeed. Red fruits are also more to the fore, mulberry and raspberry, backed with developing Burgundian gamey notes. Very long finish, and fruit and spice linger the whole way. Now-2011

# Vins de Pierre

To be literal, most wines are produced from vineyards full of pierre, stone, as most viticultural soils are largely made of degraded rock rather than humus, and pebbly to boot. But when we think of stony vineyards in the Languedoc-Roussillon, we might think first of schist (see pp. 6-7) and then of the vineyards in the north and west of the Roussillon - away from the plain around Perpignan - especially along the wide and steep valley of the Agly river, near St. Paul de Fenouillet and Maury, and the parallel valleys, for example around Tautavel or Latour-de-France. Here gnarled old vines scratch out an existence on decayed granite, gneiss, schist and glacial pebbles in a brutally hot, dry and windswept environment.

## Manuel Jorel, Saint Paul de Fenouillet

From the 2005 vintage Manuel Jorel gained organic certification for his wines. He is determined to make wines which express this remarkable terroir as purely as possible. Just as he is organic in the vineyard, he uses minimal sulphur in winemaking. This is winemaking on the edge, giving slightly wild and unusual wines.

The 2005 Pesquiés, from one parcel of 60 year old Grenache growing on schist near Maury, is now drinking beautifully, as time has softened its oak and vigour. We also list his superb Carignan, from two plots of old vines (one on schist, one on granite) growing at around 400 metres around Lesquerde.

### 2005 Grenache Noir, Pesquiés, Vin de Pays des Pyrénées Orientales, 14.5°

**Bottle £8.75 Case £99.75 Code JOR305**

Deep tone. Liqueur-like aromas, with coffee notes. The cherry ripeness of the Grenache barely hides a real sense of terroir in this wine, with a suggestion of a darker, black-fruited minerality too. Yet it's also so polished and graceful. Lovely sweet finish. Now-2010 Limited stock

### 2006 Carignan, Vin de Pays des Pyrénées Orientales, 14°

**Bottle £8.75 Case £99.75 Code JOR506**

You don't need to know anything about the grape to enjoy this wine's individuality and character. The bittersweet character - bright red fruits crossed with sloes and damsons - is exciting. That vivid fruit also has complex, hot-earth depths. Terrific wine, with a long, soft finish. Could be delicious with game such as hare or venison. Now-2010 Limited stock

## Domaine Fontanel, Tautavel

M. Fontaneil, heir to 35 hectares of a family domaine since 1864, is such a gentle, unassuming, softly-spoken man: his personality is at variance with his red wines which shout with vivacious, dense black fruit. His vins doux naturels (see opposite) are also masterly.

The oaked white Côtes de Roussillon, from old vines of Grenache Blanc (planted 1908!) Roussanne and Malvoisie (all planted together!) is a wine we always like to ship, with the barrel aging lending a nutty roundness to the stone fruit. His sturdy but unoaked Côtes de Roussillon, from 60% Grenache, 25% Syrah and 15% Carignan grown on schist near Maury, offers both value and authenticity. We again list his flagship wine, Le Prieuré. From one parcel near Tautavel on a high, windswept, north facing vineyard marked by galets, rounded stones, this blend of 2/3 Syrah, with Grenache and Mourvèdre, is given a 42 day maceration and 18 months in new oak. This can approach Hermitage in style after a few years in bottle.

### 2007 Côtes de Roussillon Blanc, 14°

**Bottle £10.95 Case £124.83 Code FON707**

Splendidly ripe and succulent attack, all apricots and white peach, enlivened by touches of fennel and aniseed. Excellent acidity for keeping. Such a long finish, with notes of dried apricots and fat nuts. Already delicious, but we know this keeps well too. Now-2011

### 2007 Côtes de Roussillon, 14°

**Bottle £8.95 Case £102.03 Code FON107**

Deep purple. Brooding nose, full of black fruit and southern herbs. Rich and peppery palate of melting black fruit with a hint of woodsmoke. Sweet blackberry liqueur finish, warming and full of local character. Now-2012

### 2006 Côtes de Roussillon Villages, Tautavel, Le Prieuré, 14°

**Bottle £15.50 Case £176.70 Code FON306**

Very dark, solid purple. Hugely ripe, warm scents of cassis, mocha and spice. The youthful palate is dominated by cassis, but creamy, like a blackcurrant crumble, smooth and svelte, with a wholly ripe tannic structure. So ironically powerful. You don't need to know where this comes from to recognize its absolute quality and potential. Now-2013



# Vin Doux Naturel

A speciality of Roussillon is the production of Vins Doux Naturels. These are made by stopping the fermentation of very ripe grapes, part way through its course, by the addition of alcohol (a process known as mutage); thereby preventing the yeasts from working, and leaving a fortified wine with plentiful natural grape sugar and anywhere between 15 and 17 degrees of alcohol.

As one can see below, Vins Doux Naturels come in different colours and styles; and from diverse regions. Rivesaltes VDNs are named after the town near Perpignan, but can be made over a relatively large area, either eponymously from Muscat or a wide range of other white grapes such as Grenache Blanc and Malvoisie. Banyuls shares the same vineyard area as Collioure (see p.15): if fortified the appellation wines are called Banyuls, if not, then Collioure.

Note that Banyuls can accompany chocolate puddings, rather as berried fruit may be dipped in chocolate. As a more fruity and less tannic variant of port, however, all these wines are equally at home with cheese, and are perfect for late night, meditative sipping. The level of alcohol means they keep well too, so you don't have to drink a whole bottle at one sitting!

## Domaine Fontanel, Tautavel

The Fontaneil's Muscat is made entirely from the superior Muscat Blanc à Petits Grains: it has an enchantingly fresh and floral air, but is satisfyingly concentrated and it keeps well too. The Ambré is made not from Muscat but rather from late-picked, 60 year-old vines of Grenache Blanc and Gris. The Ambré - literally amber - tone develops after at least five years of mildly oxidative ageing in barrel. The 1998 was bottled after nearly ten years in barrel, and Pierre thinks it will last twenty years. This has built up a cult following among our customers: the price has increased but it is still absurdly cheaper than Tesco's version!

### 2006 Muscat de Rivesaltes, L'Age de Pierre, 15.5°

**Bottle £11.75 Case £133.95 Code FON805**

Such a pretty scent: midsummer flowers and ripe pineapple. Intense, sweet tropical flavours, but also a fresh and floral levity. This could partner summer berries, a fresh fruit salad or a fruit tart well. Now-2011

### 1998 Rivesaltes Ambré, 16°

**Bottle £13.50 Case £153.90 Code FON998**

This looks like Cognac, and indeed smells quite like Cognac, with fumes of cooked plums, and a hint of sherry-like oxidation. As usual it tastes of sweet pears, but with a whole gamut of accompanying subtleties, including walnuts, figs and coffee. It's mysteriously delicious.

"Heady, rich, sun drenched and utterly rewarding in a liquid raisiny way. Some rancio (the heady smell of extended barrel ageing)", Jancis Robinson MW, Financial Times, December 13th 2008. Now-2015

## Domaine du Traginer, Banyuls

Jean-François Deu (see p.15) is a Banyuls specialist, having inherited ancient foudres of old Banyuls from his father. In the cellar in the hills near the Spanish border one can taste deliriously heady fifty year old wines. Rimage refers simply to a vintage wine made in closed vats (i.e. not in an oxidative style): this is as pure as freshly made raspberry coulis. The Banyuls Blanc is a rarity, from Grenache Blanc and Gris and Muscat à Petits Grains, unoaked and aromatic. With the 2003 Grand Cru one moves to a more aged, caramel and dried fruit style. Finally, the Hors d'Age, from 2/3 Grenache

Noir with Grenache Gris and Carignan, is something really special, awarded Grand Cru status after being submitted for tasting. Blended from one vat of 1991 Banyuls with much older vintages, at least fifteen years in barrel have given it the finesse and grace of a very old Armagnac.

### 2006 Banyuls Rimage, 17°

**Bottle (50cl.) £16.95  
Case (12 x 50cl. bottles) £193.23  
Code TRG706**

This is made in tank and bottled early to preserve the aromas and freshness of the delicious, raspberry-scented Grenache. Solid ruby tone. Sweet but pure, with soft tannins and a fine silkiness in the mouth. Now-2012

### 2006 Banyuls Blanc, 16.5°

**Bottle (50cl.) £20.75  
Case (12 x 50cl. bottles) £236.55  
Code TRG206**

Fresh Muscat on the attack, but behind lie depths of very sweet pears, stone fruit, cream and vanilla. Irony power too. Very long. A wine to sip, with definite meditative quality! Now-2013

### 2003 Banyuls Grand Cru, 17°

**Bottle (50cl.) £23.75  
Case (12 x 50cl. bottles) £270.75  
Code TRG903**

Intense scent of caramel and cooked red fruit. Such lovely flavours of toffee and Christmas cake, rich but also light and graceful. Superb, and to be kept too. Now-2014

### Banyuls Grand Cru Hors d'Age, 16.5°

**Bottle (50cl.) £25.00  
Case (12 x 50cl. bottles) £285.00  
Code TRG8NV**

Malted scent. So supple and ethereally light, yet mouth-coating in its intensity at the same time. Layers of flavour: strawberries, Christmas cake, milk chocolate, caramel and coffee. So long-lasting. Gorgeous. Now-2013. Very limited stock

# Vins de Roche et Mer

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The wines here are from rocky, poor fertility vineyards on hillside vineyards within sight of the Mediterranean.

The rugged limestone La Clape, just east of Narbonne, is, geologically speaking, a klippen, a remnant of a Jurassic up-thrust. Once a rocky island cut off from the mainland, La Clape's potential for viticulture was actually spotted by the Romans, who planted vines and shipped wine from here back to their distant capital. The combination of some altitude (the rock rises over 200m.) sea mists, and plentiful wind gives a little freshness to the air here, and extends the growing season.

The appellation of Collioure lies at the eastern extremity of the Pyrenees, mountains which abut the Mediterranean. The vineyards may be either right alongside the sea or on precipitous terraced slopes just inland, cut by numerous diagonal drainage channels, known as les Peus de Gall in Catalan, the chicken's feet which they resemble. Soils are largely schistous. Alongside the still wine appellation, and with the same boundary, is the vin doux naturel appellation of Banyuls, named after the old fishing port a few kilometres to the south of Collioure: see p.13 for Traminer's marvellous examples of this fortified style.

## Mas du Soleilla, La Clape

Lying just off the road from Narbonne to Narbonne Plage, near the crest of the massif of La Clape, lies the 16 hectare estate of Mas du Soleilla. This is the realization of the Mediterranean dream of Peter Wildbolz, a Swiss agricultural engineer who studied oenology in Bordeaux, ran a Swiss winery, and finished up on the board of Mövenpick. From the start in 2002 Peter brought new ideas and energy, and his wines have won numerous international awards. Unusually, he prefers to high trellis all his vines, but yields in these very dry, calcareous vineyards are tiny, only 20-30 hl./ha.

The white (less than 1200 cases produced, 9 months in barrel) is a multi-layered blend of 70% Roussanne and 30%

Bourboulenc: it demonstrates clearly the supreme quality of white La Clape, and its similarity to white Châteauneuf. Les Chailles is from 80% Grenache and 20% Syrah, largely unoaked, bright and fresh.

### 2006 Coteaux du Languedoc, La Clape Blanc, Grande Réserve, 13.5°

**Bottle £14.25 Case £162.45 Code MDS606**

Clear, with the slightest suggestion of green. Nutty, textured and concentrated. Nectarine fruit, enlivened by lime and chalky minerality. So intense, but so light in the mouth, and so fresh. Lovely finish, showing white peach. Awesome wine. Now-2011 Limited stock



The vineyards at Collioure  
link the Pyrenees with the sea



### 2006 Coteaux du Languedoc, La Clape Rouge, Les Chailles, 14.5°

**Bottle £11.95 Case £136.23 Code MDS206**

Mid ruby. Scent of juicy red fruits. Fresh, vital wine, with a lovely heart of ripe strawberry flavour. This has already taken on more weight and smoothness. Now-2012

### Domaine du Traginer, Banyuls

Jean-François Deu, multi-lingual Catalan (he speaks French, Spanish, Catalan, English and Portuguese), and committed eco-winemaker, does not do anything by halves. He began making wine at the age of sixteen. His land is ploughed by a mule (Traginer translates as "mule worker"), he tends his vines bio-dynamically (i.e. ultra-organic, working by phases of the moon), crafts miniscule yields – 17-25 hl./ha. across his range, and bottles with minimal sulphur.

His superb Vin Doux Naturels under the Banyuls appellation are listed on p.13. Here are his dry Collioures. The white is simply superb: if you like Meursault then do try this, as it offers the same combination of luxuriant texture and minerality. The 2005 red, ¼ each of Grenache, Carignan, Syrah and Mourvèdre, is aged in foudre (large wooden vat). By contrast the 2006 Al Ribéral, is from stainless steel, and bottled early to showcase its delectable purity of fruit.

### 2006 Collioure Blanc, 14.5°

**Bottle £19.95 Case £227.43 Code TRG606**

Mediterranean aromas of stone fruit and lavender honey. Superbly weighted, combining lime, honey and brazil nuts. So long, and displaying a piercingly stony finish. Now-2012

### 2005 Collioure Rouge, 14°

**Bottle £16.50 Case £188.10 Code TRG105**

The immediate pleasure is all generous red fruit, splendidly ripe, flavoursome and lightly spicy, and just gently rounded by the oak. Behind there is power and minerality, accompanied by a svelte texture. Now-2012

### 2006 Collioure Rouge, Al Ribéral, 14°

**Bottle £21.50 Case £245.10 Code TRG506**

Very deep and opaque. Coulis of damsons and spicy black plums. The fruit is so pure and fine. Fine acid thread. This wine is youthfully alive, yet has perfect balance to age well too. Now-2013

### Domaine de la Rectorie, Banyuls

Owned by the brothers Marc and Thierry Parc , and now run by young Vincent Legrand, Marc's son-in-law, Rectorie has long been regarded as one of the top estates of the appellation. Here one finds beautifully refined wines which age superbly. Coume Pascole was the domaine's top red wine (more recently the cuv es have changed), from 60% Syrah and 40% Grenache, given some time in old oak barrels.

### 2003 Collioure, Coume Pascole, 14°

**Bottle £16.50 Case £188.10 Code REC203**

Very rich cassis and redcurrant fruit. Velvety texture. Long. Now drinking really beautifully. Now-2011 Limited stock

# Sud de France



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