

2007 La Peira en Damaisela Orbriers de la Peira

Rating: (91-92)

Drink: -

In my fantasy world where the authorities require every Languedoc vigneron to protect some old Cinsault and Carignan vines, they should all be required as well to taste La Peira's 2007 Les Obriers de la Peira, or any other vintage of this remarkable blend of two parts Cinsault and one of Carignan. Production has already "ramped up" to over one thousand cases, or a bit more than the combined production of the estate's other three cuvees. That said, the yields permitted these old vines (to say nothing of those that inform the other bottlings at this estate) would stop most growers dead in their tracks. This could be called "almonds (Cinsault) meet walnuts (Carignan)" and the nutty, toasty, richness is enhanced by fermentation and aging in young oaken uprights (whence I tasted it, with a small component from barriques having been added). To be sure, dark cherry and blackberry abound here too, along with hints of mint. Silky smooth and seductively palate-coating, enormously ripe to the point of resembling a liqueur, yet with its alcohol hidden and with a bright, vivacious core of fresh fruit, this will be irresistible on release, but who knows how many years it might go on delivering pleasure?

La Peira en Damaisela is the property of London-based

- David Schildknecht (June, 2009)

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