

**2009 La Peira en Damaisela
Coteaux du Languedoc Terrasses
du Larzac la Peira**

I tasted on this occasion the 2009 Coteaux du Languedoc Terrasses du Larzac La Peira – roughly two-thirds Syrah, one-third Grenache – in both its (pre-) assemblage and as individual components. Bursting with heady, lilac-like sweet floral perfume that could be traced to its Grenache, along with liqueur-like cassis and black raspberry, this expands thrillingly on a viscous, subtly creamy yet persistently vibrant, juicy, and buoyant palate, with fresh ginger, nutmeg, and licorice adding complex spice and a Syrah-induced savor akin to salted roasted meat pan drippings serving for an umami rating approaching three digits on a hundred-point scale. An attractively rich undertone of chocolate is apt to recede slightly once this acquires its modest pre-bottling dosage of sulfur. This dynamic show should be worth following for the better part of a decade. (The raw materials for the 2010 La Peira were similarly – well, to clarify, actually quite distinctly – sensational.)

Rob Dougan and his winemaker Jeremie Depierre demonstrated this April that La Peira en Damaisela – for much more about which, consult the account in my issue 183 Languedoc report – is not about to rest on its early and entirely merited laurels. In addition to exciting ...

- David Schildknecht (August, 2011)