

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

The 2009 Coteaux du Languedoc Terrasses du Larzac Las Flors de la Peira – somewhat more than a third each Syrah and Grenache, with minority components of both Mourvedre and Cinsault – features lightly-cooked, sweetly ripe black and red raspberries aromatically shadowed by their distilled counterparts and wreathed in headily- and seductively-perfumed buddleia, peony, and heliotrope. Richly-textured and full, yet preserving a core of vibrant primary juiciness, this cuvee's Mourvedre component offers subtle underlying beef blood and chocolate while a long finish preserves a remarkable sense of transparency to both the wines floral as well as its stone, peat, iodine and mouth-wateringly saline mineral elements. This multi-registered, dynamically complex cuvee should merit at least 6-8 years' attention. (This year, the Syrah and Grenache that will make up roughly 85% of the eventual Las Flors blend were married even before malo, so one can already speak with confidence of a salty, meaty, impeccably fruity and deeply savory 2010 Las Flors.)

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 ...

- David Schildknecht (August, 2011)