

**2008 La Peira en Damaisela  
Orbriers de la Peira**

As is often the case with wines from Cinsault and Carignan, the 2008 Les Obriers de la Peira displays a smoky aromatic overtone and nut husk bitterness attributable to reduction. The alkaline, stony elements that underlie this rendition of Les Obriers only tend to underscore its initial reticence. Aeration, though, reveals impressive depth of juicy, primary black fruit with the nuttiness emerging in a long finish in the form of delightfully piquant walnut oil and chard, while a mouthwateringly saline aspect adds to the wine's impressive arsenal of mineral matter. This rather "serious" instantiation of its cuvee will I suspect be worth following for at least half a dozen years. That Les Obriers is La Peira's least expensive bottling must in large part be attributed to its reliance on two rather unfashionable grapes; but I am coming to believe that it is a mistake to suppose that this fine value cuvee will require drinking any sooner than do its more flamboyant, seductive, and expensive siblings. (The berry richness, nutty piquancy, and mineral complexity of the bottled 2007 on this occasion lived up to the highest expectations reflected in my issue 183 rating.)

Rob Dougan and his winemaker Jeremie Depierre demonstrated this Ap...

- David Schildknecht (August, 2011)