

2007 La Peira en Damaisela Coteaux du
Languedoc Terrasses du Larzac Las Flors de la
Peira

Rating: (93-94)
Drink: -

The 2007 Coteaux du Languedoc Terrasses du Larzac Las Flors de la Peira is around 40% each Syrah and Grenache, with the rest Mourvedre, but what Mourvedre it is! Harvested only in late October, that component of this wine displayed the variety's archetypal chocolate, bay laurel, and raw meat, and for all of its alcohol, remained juicy and bright. It would have made a gorgeous bottling on its own, but the synergies in this blend are even more formidable. Coconut, lily, marzipan, black raspberry with high-toned distilled fruit notes all pour from the glass. Chocolate richness and an amazingly vivid sense of decadently-sweet inner-mouth floral perfume inform a creamy-textured, liqueur-like palate. A reservoir of fresh black fruits flows into this rich lake from somewhere, preserving vivacity and a sense of sheer refreshment, while saline and chalky notes creep into the long finish, enhancing a sense of cool complexity that helps ward off the slight sense of heat from analytically high alcohol. This beauty strikes me as likely to benefit from at least 6-8 years in bottle.

La Peira en Damaisela is the property of London-based composer Robert Duan. located between Jonquieres and

- David Schildknecht (June, 2009)

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