A Case of Talent and Terroir



tasting notes

(available for € 82.00 delivery included to 7 European countries from the <u>Atelier des Vignerons</u>)

One Sparkling

Antech, Cuvée Eugénie Brut 2018 Crémant de Limoux

Ch Rives-Blanques, Odyssée Chardonnay 2018 Limoux

The advice on the back of the label should be heeded: decant and drink at 12-14

°C (53–57 °F). Linden blossom and spicy yuzu citrus on the nose. The fruit weight on the palate swoops into a curve, touching golden apple, vanilla pod,

Comice pear, yellow guava. Then it drawstring tightens towards the finish, fine

cedar spice and mineral brushed-steel-and-stone lines appearing like arrows into

the finish. The cool elegance of Limoux etched into every drop. VVGV (crazy

One White

Sustainable viticulture. In conversion to organic certification.

17.5

Certified Terra Vitis. 70% Chardonnay, 20% Chenin, 10% Mauzac. Dosage 8 g/l. Smells like elderflower-scented cream. Pretty and girlish. It makes me think of the lacy clouds of Queen Anne's Lace growing along the roadsides and hedgerows in May. Ripe white peaches. Touch of shortbread. Soft but well structured. (TC) 12%

Drink 2020 - 2022

Two Rosés

Clos des Nines, Niño Rosé 2019 Vin de France

16.5

Ch de l'Ou, Rosé 2019 Côtes du Roussillon

Certified organic. 80% Cinsault, 20% Grenache.

Light coral pink. Smells appetisingly of sunflower seeds and rose-hip jelly. A full curve of that rose-hip fruit on the palate, scooping up guava and wild strawberries and crumbled dried sage in its wake. Voluptuous, but not sweet. Long, insistent, layered. A touch of leesy cream-cheese tang and richness. And if you stop, for just a second, you realise this wine feels like whipped cream. A rosé that needs more attention than most. And VVGV! (TC) 13%

Drink 2020 - 2022

€9 producer's website

price for a wine of this quality!) (TC) 14%

17

Certified organic. Syrah and Grenache.

Very pale, verging on onion-skin pink. Smells of seashells, hay-meadow flowers and dust, pears and citrus. Tight and dry and racy, but filled with fruit that is both fierce and intense, but barely leaves its fingerprints behind - honeyed grapefruit, lime blossom, chalk dipped in lemon sherbet, layered into gauze-fine folds of spice and dust. A fine line of raspberry and nectarine chiselled deeply into the wine. Very exciting, mouth-watering, tense and with arrow-sharp focus. (TC) 13.5%

Drink 2020 - 2022

Drink 2020 - 2024

Two Reds

La Jasse Castel, La Pimpanela 2019 Languedoc

17

Certified organic. Grenache, Syrah, Cinsault, Carignan. Loving the Middle Eastern spice-souk character of this wine. Sumac and baharat and harissa, something a little like pomegranate juice, hibiscus tea. Floral and tangy red sweetness, hot summer dust and dry spices and dried rose petals dancing in and out of cranberry brightness. Another wine with incredible balance – you would never believe that this clocks in at 15%, even after looking at the number on the label. The taffeta layers of savoury spice, soapstone-smooth tannins and sharp red fruit are complex and fine, and the wine has superb length and depth. This would send me straight to an Ottolenghi cookbook ... (TC) 15% Drink 2020 - 2024

Dom de Roquemale, Meli Melo 2018 IGP Pays d'Hérault

16.5

Certified organic. 70% Alicante Bouschet with Cinsault and Syrah, 25-year-old vines. Very short maceration to keep the fruit and avoid rustic tannins. Cooltemperature fermentation and aged in tank for six months. Total SO2 42 mg/l. Cheerful nose of blackcurrant wine gums. Super-fresh, super-energetic. A wine that makes me want to put on Tina Turner really loud in the kitchen and dance like I'm 17 again! A bit like a yummy sour-cherry and blackcurrant throat lozenge. Bit of clove and eucalyptus leaf. Nice, light chew and bitterness. Great when lightly chilled. Perfect summer lunch red! (TC) 12.5% Drink 2020 - 2021

Legend: VVGV = Very Very Good Value / 16 pts = Distinguished / 17 points Superior

(Jancis Poroinson