



The Wine Advocate Tasting History



1995 Domaine l'Aigueliere Montpeyroux Cuvee Tradition

Domaine l'Aigueliere 

A Proprietary Blend Dry Red Table wine from

France, Montpeyroux, Coteaux du Languedoc, Languedoc Roussillon, France

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
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Wine Advocate #109 Feb 1997	Robert M. Parker, Jr.	90	Drink: 1997 - 2004	(15)
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Perhaps the best estate in the higher altitudes of the Coteaux du Languedoc, Domaine l'Aigueliere has produced two outstanding wines that are priced realistically. The 1995 Cuvee Tradition is exciting, but marginally more restrained than the 1994. It exhibits a dark ruby/purple color, and a sweet, jammy, red and black fruit-scented nose with aromas of tapenade/herbes de Provence. Less provocative than its older sibling, the 1995's exciting combination of full-bodied, fleshy, concentrated, ripe fruit, good glycerin, and a soft, succulent mouthfeel make it a noteworthy effort. This boldly-styled wine from the Coteaux du Languedoc should drink well for 5-7 years. This cuvee was bottled unfiltered and unfiltered, so expect some sediment to develop in the bottle.

A Peter Vezen Selection, various American importers, including: North Berkeley Wine, Berkeley, CA; tel. (510) 848-8910, Ideal Wines, Medford, MA; tel. (617) 395-3300, Julienne Importing Co, Chicago, IL; tel. (773) 274-9463, and Michael Skurnik, Syosset, NY; tel. (516) 677-9300

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About Maturity and Drink Dates: Most reviews in The Wine Advocate include a period during which the wine should ideally be consumed. We express it as a range of years (Drink Dates) and we use that range to calculate a 'Maturity' for the wine as of the current date. Maturity values are: Young - the early drink date is in the future; Early - first third of the drink date range; Mature - middle third of the range; Late - last third of the range; Old - the late drink date is in the past.

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