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The Wine Advocate Tasting History



1995 Domaine l'Aigueliere Montpeyroux Cote Doree

Domaine l'Aigueliere

A Syrah Dry Red Table wine from

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

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Source

Reviewer

Rating

Maturity

Current
(Release)
Cost

Wine Advocate #109
Feb 1997

Robert M.
Parker, Jr.

95

Drink: 1997 -
2012

(30)

This cuvee was bottled unfined and unfiltered, so expect some sediment to develop in the bottle.

Domaine l'Aigueliere has produced two limited production luxury cuvees that are too expensive to qualify as best buys, but both are dazzling Provencal red wines. Both are 100% Syrah wines aged in 100% new oak casks, and bottled without fining or filtration. Both wines sell in the \$30-\$35 range. For readers wanting to pursue them, the 1995 Cote Doree is a remarkably rich, full-bodied Coteaux du Languedoc that I rated 95 points. I rated the 1995 Cote Rousse 96+. More detail will be provided in an upcoming issue. These are extremely limited in availability, but they symbolize what can be achieved in the Coteaux du Languedoc. Both wines should drink well for 10-15 years.

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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