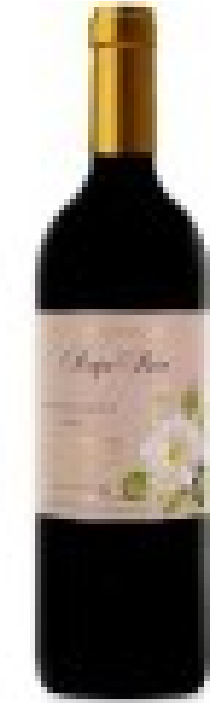


Domaine Peyre Rose Languedoc "Clos des Cistes" rouge 2003



Prix du produit :

78,50 €

caractéristiques du produit :

Région: LANGUEDOC

Millésime: 2003

Couleur: rouge

Catégorie de prix unitaire: 51 € et +

Format: 75cl

Cuvée: Clos des Cistes

RVF: 16/20

Bettane + Desseauve: 18/20

Wine Advocate (Parker): 94/100

Description du produit :

PRESENTATION DU DOMAINE PEYRE ROSE

Commentaires sur ce Domaine Peyre Rose "Clos des Cistes" 2003 :

Le guide RVF des meilleurs vins de France 2014: *Fondu, harmonieux et très étoffé, il se fait gourmand dans ses saveurs "lardées-fumées".*

Le guide Bettane et Desseauve 2014: *2003 évoluée et les éléments commencent à se fondre harmonieusement. Le vin est grand, subtil et absolu. Il approche de son optimum. Apogée de 2013 à 2018.*

Robert Parker's Wine Advocate (Jeb Dunnuck, avril 2015): *A big mouthful of a wine, the 2003 Languedoc Clos de Cistes shows the warmth of the vintage with its exuberant, fruit loaded personality. Currants, roasted meats, plum, licorice and underbrush all give way to a full-bodied, hedonistic and sexy Languedoc that has a stacked mid-palate, no hard edges and a clean finish. Drink it over the coming 4-5 years: 2015-2020.*

Robert Parker's Wine Advocate (David Schildknecht, juin 2009): *Soria's 2003 Coteaux du Languedoc Clos des Cistes - incorporating, as always, around 15% Grenache ? was not*

harvested nearly as early as you might suppose (or as Soria's 2007s, which came in the earliest of any, she reports, namely from September 1-14), and was bottled only last September. As proved often to have been the case across Western Europe, given the break in 2003's unrelentingly hot, dry weather that finally arrived at the end of August, there is more sheer sap and less sense of desiccation here than in most Languedoc reds of its vintage. Cassis, black raspberry, and cherry preserves and distillate are wreathed with smoke on the nose. Bitter-edged black fruits, toasted walnuts, mineral salts, and sheer crushed stone saturate the firmly tannic palate, while persistent high tones suggestive of fruit and herb distillates run right through to the finish. This is amazingly dense, and grips with a severity of tannins and adamant sense of minerality that leave me gasping. Like many of the other most impressive wines from this infamous European summer, this may well prove a very long keeper. But I would plan to check out its evolution periodically.

Fiche technique rédigée par Marlène Soria:

SYRAH 85% + GRENACHE 15 %

TERROIR COTEAUX CAILLOUTEUX ARGILO-CALCAIRE

PLANTATION SUR SOLS VIERGES : DÉFRICHES DE GARRIGUE

CULTURE BIOLOGIQUE CERTIFIÉE DEPUIS LA PLANTATION

RENDEMENT 14 À 15 HL/HA

VENDANGES MANUELLES ET TRIES - ÉGRAPPAGE TOTAL

ÉLEVAGE CUVE + 1/4 EN Foudre

CONSEILS:

OUVRIR ET CARAFER 1 H AVANT MINIMUM

TEMPÉRATURE 16 - 17° C

Description brève du produit :

16/20 RVF, 17/20 B&D, le monument tient ses promesses en pleine canicule. Un millésime très spécifique.