



THE WINE ADVOCATE Issue 183, 6-30-09 featured wines from **DOMAINE DE L'EDRE**

HAND PICKED SELECTIONS, INC.

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Domaine
de l'edre
Côtes du Roussillon Villages

Jacques Castany and Pascal Dieunidou moved into a cellar just down the street from Domaine du Clos des Fees in 2002, and have accumulated their estate through small inherited parcels, but they still have full-time jobs outside. Inspired by wines of the Northern Rhone, they have chosen to emphasize Syrah to an extent one seldom encounters in Roussillon – although, I hasten to add that I can find no similarity between the wines here and those of the Northern Rhone.

2007 DOMAINE DE L'EDRE CARRÉMENT ROUGE

92+ PTS

The 2007 Cotes du Roussillon Villages Carrement – half Syrah, with the rest Grenache and Carignan, given a long cold soak and raised entirely in tank – offers crushed stone, alkalinity, and smoke already in the nose, along with black raspberry, cherry and rhubarb, setting the themes for a palate that is sweetly ripe yet invigoratingly tart and saturated with manifestations of minerals. Pungent suggestions of scrub and herbs, then licorice and chocolate add further interest. This really blossoms with air, and impressive as it is now, I strongly suspect it needs a little time in bottle to completely break free of reductive coils. In what has become the hallmark for L'Edre's impressive wines, this marries impressive sheer density and formidable grip with exuberant fresh fruit and vivacity making for a wine of compelling energy and generosity, irresistible in its youth, even though one could surely continue to enjoy it for at least 3-4 years.

2006 DOMAINE DE L'EDRE CARRÉMENT ROUGE

91 PTS

The L'Edre 2006 Cotes du Roussillon Villages Carrement is even brighter and more exuberant than its 2007 counterpart, with terrific sweetness of black currant and cherry allied to tart fruit skin and luscious, fresh juiciness. Licorice and chocolate lend rich support to the fruit on the palate, and suggestions of wet stone underlie what is otherwise an entirely "above ground," fruit-dominated wine. While this, too, is almost impossible to put down (or spit out), the 2007 is a bit more interesting. I would plan to enjoy this over the next two years.

2007 DOMAINE DE L'EDRE "L'EDRE"

94 PTS

Just put into bottle when I tasted it, L'Edre's eponymous 2007 Cotes du Roussillon Villages L'Edre is 65% Syrah, 25% Grenache and 10% Carignan, and both fermented and aged in once-used barriques. (The team delighted in showing me how pigeage here really is by foot immersion.) Liqueur-like black fruits with nut oils, smoky black tea, roasted meat, brown spices, toasted nuts, and resinous herbs in the nose usher in an enormously richly fruited, broad, bitter-sweet palate of creme de cassis, black raspberry preserves, chocolate, and caramel, with carnal, herbal, and mineral (licorice, road tar) dimensions of correspondingly serious and palate-paving proportions. Rather than the sense of energy and grip with which the Carrement bottlings finish, this lingers with soothing, creamy richness. The tannins and alcohol are completely hidden. I can imagine following this for at least a half dozen years, although a track record for precisely this cuvee as currently rendered does not yet exist.

2006 DOMAINE DE L'EDRE "L'EDRE"

92 PTS

The 2006 Cotes du Roussillon Villages L'Edre was oddly reduced on first opening, with cassis leaf and pungent smokiness along with the sweet side of black currant, black raspberry and blueberry jam. But then the heavens – well, at least, the reductive curtain – were parted, and the glory of this wine revealed. With more brightness but less caressing texture and richness than the 2007, it invigorates the palate even as it is coated with sappy fruit concentrate. Pencil lead and a savory saline note add dynamic contrast in the finish to the wine's sheer sweetness of fruit and there is a lot of lift and a semblance of elegance here. I imagine this will be worth following for at least 5-7 years. Give this time in a decanter if serving soon.