

Domaine Peyre Rose Languedoc "Marlène N°3" red 2003



Product price:

€441.00

Product features:

Area: LANGUEDOC

Winemaker: Marlène Soria

Vintage: 2003

Appellation: Languedoc

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 15/20

Bettane + Desseauve: 15/20

Wine Advocate (Parker): 93/100

Cépage dominant: syrah

Product short description:

Bettane + Desseauve Guide: 15/20: *"The tannins marked by the vintage will require patience to soften, much like a great Spanish reserva, but the potential is there. In the finish, cooked notes and sweet spices, with a dry note of Cuban Havana that surprises, the texture is superbly smooth. It is still delightful in February 2025, the date of our last tasting: Naturally very evolved and reserved for connoisseurs.*

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PRESENTATION OF DOMAINE PEYRE ROSE
+ ALL ITS OTHER WINES IN STOCK

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Robert Parker's Wine Advocate (Jeb Dunnuck, April 2015) : **93/100.** *Showing hints of over ripeness aromatically, the 2003 Languedoc Marlene No 3 has lots of plum, blackberry liqueur and licorice, full-bodied richness and a sweet, layered, decadent style on the palate. This won't be for everyone given the uber-ripe style, but it certainly dishes out tons of pleasure. There's still some tannin lurking under all the fruit as well, so I suspect it will continue evolving nicely.*

Technical sheet written by the domaine :

Grapes :

- syrah 65%
- grenache 35 %

Terroir : stony clay-limestone slopes
planted on virgin soils: clearings of garrigue
certified organic farming since planting
Yield 14 to 15 hl/ha
Manual harvesting and sorting - total destemming

Aging : tank aging + 1/4 in large cask

Advice : open and decant at least 1 hour before
temperature 16 - 17° C