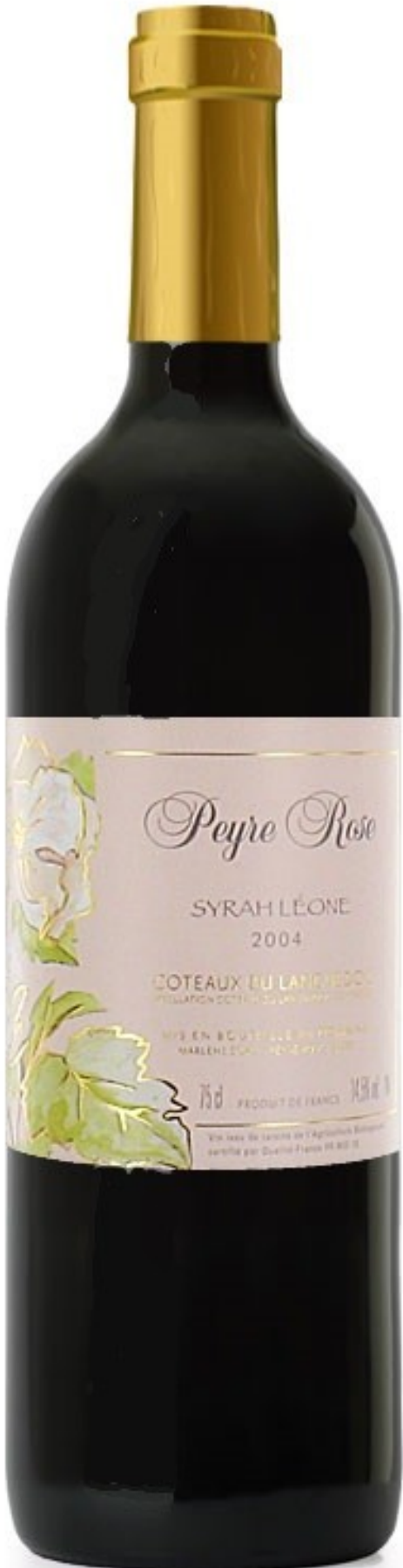


Domaine Peyre Rose Coteaux du Languedoc "Syrah Leone" red 2003

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: 18/20

Bettane + Desseauve: 17.5/20

Wine Advocate (Parker): 93/100

Cépage dominant: syrah

Alcool: 14,5

Product short description:

Exceptional heat vintage, which will please collectors of Peyre Rose. 18/20 RVF. Released from the domaine in March 2023.

Product description:

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

Comments on this

Domaine Peyre Rose Syrah Leone 2003 red wine

The RVF Guide to the Best Wines of France 2016 : *Syrah Leone 2003 expresses itself brilliantly, its solar fullness yet wonderfully nuanced plays with the heat of the vintage.*

The Bettane and Desseauve Guide 2014 : *Intensely aromatic, with great depth, this 2003 is marked by the warm vintage, with tannins that soften over the years. Peak from 2013 to 2018.*

Robert Parker's Wine Advocate (Jeb Dunnuck, April 2015): *The 2003 Languedoc Syrah Leone reveals classic Languedoc Syrah notes of saddle leather, dried pine, iodine, and sweet dark fruits. Still fresh and nicely structured, with a core of sweet fruit and full-bodied richness, this is a superb 2003 to enjoy over the coming 5-8 years. Drink 2015-2023.*

Robert Parker's Wine Advocate (David Schildknecht, June 2009): *Soria's 2003 Coteaux du Languedoc Clos Syrah Leone (incorporating as always 12-15% Mourvedre) leads with aromas of toasted nuts and baked black fruits. With a distinctly bitter fruit skin edge but more sap and less tannic severity than the corresponding Clos des Cistes, this finishes with a decidedly animal as well as black fruit length. But ultimately, the Clos des Cistes has a more striking impact. It's quite likely that this wine, too, will live for a long time, perhaps 5-7 more years, in your cellar, but I would keep close track of its evolution.*

Terroir description by Marlène Soria:

SYRAH 90% + MOURVÈDRE 10 %
TERROIR STONY CLAY-CALCAREOUS SLOPES
PLANTED ON VIRGIN SOILS: GARRIGUE CLEARINGS
CERTIFIED ORGANIC CULTIVATION SINCE PLANTING
YIELD 14 TO 15 HL/HA
MANUAL HARVESTING AND SELECTION - TOTAL DE-STEMMING
AGING IN TANK + 1/4 IN Foudre

ADVICE:

OPEN AND DECANT AT LEAST 1 HOUR BEFORE
TEMPERATURE 16 - 17° C