

**“100 Years of Vins Doux Naturels  
Discover the treasures of Roussillon”**

**Society of Wine Educators Conference 2012**

**Domaine Cazes Muscat de Rivesaltes 1998 (white)**

*Moderately dense dark antique gold. Extraordinarily beautiful, beguiling nose exhibiting flowers and yellow fruit accents at first, then chamomile, mint and jasmine. The palate delivers lovely subtlety and aromatic nuances along with great finesse for a wine of 11% residual sugar and 15% alcohol. The sweetness is delicate and offset by fine acidity. In the finish, there are highly varied accents of candied orange peel, white raisins, quince and an intriguing spice note (green cardamom per speaker). Half each Muscat à petits grains and Muscat d’Alexandrie.*

**Cave L’Etoile Banyuls Sélect Vieux 1989 (red)**

*Moderately dense dark brick-garnet with tawny rim. Highly aromatic, dominated by dark raisins and prune initially, then rhubarb and caramel. The oxidized undertones enhance the complexity of the bouquet. The palate is immediately ripe and fleshy, exhibiting fig and raisin. The sweetness (10%) is balanced by fresh acidity, keeping the wine elegant rather than cloying. There are accents of dried spices at the very end. Aged in demi-muids, bottled 2004.*

**Vignobles de Constance et du Terrassous Rivesaltes Ambré Rancio 1974**

*Nearly transparent amber gold with a brown cast. The rancio character is evident and very appealing rather than too advanced: there are accents of almond, butter and coffee. In the mouth, the attack is impressive with great clarity. The sugar (12.6%) is concealed by prominent acidity, which serves to accentuate the length and flavors. The aftertaste boasts chestnut (marron glacé) and hazelnut. Matured in half-filled demi-muids without bung, bottled 1998. Truly exceptional.*

**Mas Amiel Maury 1969 (red)**

*Transparent brick tawny. Multidimensional bouquet of saddle leather, orange peel and wild flora (garrigue). Has attained a stage of evolution in which the sugar is barely apparent (9% at the outset). Beautiful acidity frames the wine and carries the flavors. Above all, the wine possesses remarkable elegance and length, exhibiting restrained accents of fig and roasted nuts in the aftertaste. One year in*

## Tasting Notes of Roger C. Bohmrich, MW

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glass bonbonnes outside, then in old foudres in cellar for nearly 40 years in all. Bottled 2008. Very beautiful.

### **Domaine de Besombes-Singla Rivesaltes Ambré 1945**

Pale yellow gold with brownish cast. Delicate, scented bouquet offering jasmine, ginger bread, and old wood. The taste is astonishingly rich with a mouth-coating quality. Very concentrated and vigorous with a hidden frame of acidity that surfaces at the end. Has striking vitality and class. A mix of Grenache (40% each noir and gris, 20% blanc). Superb.

### **La Coume du Roy Maury 1925 (red)**

Soft brown with a pale yellow rim, a little cloudy. Subtle caramelized and resinous notes in the aromatics along with an understated roasted, rancio tone. In the mouth, there is great precision and definition. The flavors seem to fade, then reappear! The aftertaste is complex, marked by candied lemon and fig and, finally, a nuttiness and rancio tone. Bottled circa 2008.

### **Domaine Puig-Parahy Rivesaltes 1875 (red)**

Amazingly opaque coffee color with fine yellow rim. Extraordinarily profound, powerful bouquet – seems to have become a concentrate over time! A touch of volatile acidity adds to the intensity. Slightly resinous. In the mouth, almost painfully intense. Although amazingly rich, the wine has a backbone of acidity to match, and the high sugar level (13%) is not prominent. There are flavors of chocolate, roasted walnuts, and café au lait, then caramelized accents at the very conclusion. 90% Grenache noir, 10% Carignan. Aged in demi-muids followed by 200-liter hazelnut barrels, and bottled in April 2012. A highly individual experience that defies comparison.

