



Bourgeois Wines – Latest Wine Advocate Reviews

Please find below our latest reviews. Do not hesitate to contact us if you have any questions. Some of the wines are very limited!

2008 Clos Teddi Patrimonio Tradition

A Vermentino Dry White Table wine from Patrimonio, Corsica, France,

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 91

Cost: \$25

I did not get a chance to taste her 2007 red, but her 2008 Patrimonio Tradition is once again striking. Scents of pineapple, apricot, rosemary, conifers, wood smoke, citrus oils, and crushed stone arise from the glass. Rich and oily yet refreshing and bright, this lusciously-fruited Vermentino successfully harnesses its bitterness in the cause of invigoration, and for all of its unabashed intensity reveals a great deal of nuance in its lingering finish, tinged with raw almond, herbs, brine, resin, and honey. Enjoy experimenting with this wild Corsican beauty over the next year or two. Only 350 cases were produced, so be glad a significant share of that ends up in the U.S. Brigitte Poli is farming rugged, dry, granitic terrain in an almost inaccessible sector of Corsica's best-known viticultural region (at the island's northern tip).



2006 Domaine Bellegarde Jurancon Cuvee Thibault

A Petit Manseng Sweet White Dessert wine from Jurancon, S W France, France,

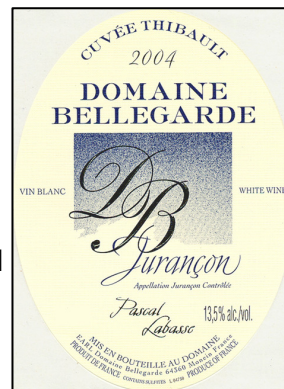
Review by [David Schildknecht](#)

eRobertParker.com # , #184 (Aug 2009)

Rating: 91

Cost: \$25

As I did in last August's review of values, I'm cheating (since its price is \$25 per 500 ml. bottle) in order not to miss commending Bellegarde's 100% old vines Petit Manseng 2006 Jurancon Cuvee Thibault. (Last year I reviewed the 2004; I have not tasted the 2005.) The concentration and sweetness of this wine – to repeat myself – stems from spontaneous desiccation of late-harvested fruit rather than botrytis. Gardenia, honey, musk, butterscotch, vanilla, white truffle, and candied orange rind rise from the glass. In the mouth, enormous richness with obvious creaminess of lees and spiciness of new oak are combined with a remarkable delicacy of touch and refined, refreshing expression of pineapple, fresh lime, and orange. The roughly 180 grams of sugar are somewhat more evident than in the 2004 rendition, but they do not shroud this wine's musky, meaty, floral nuances nor diminish its luscious fresh citrus persistence. As with any of the best of its genre, this will remain fresh from the open bottle for a week or more, and should be worth cellaring for at least the better





part of a decade. Pascal Labasse – whose family arrived in the Pyrenean foothills in 1926 from Louisiana of all places – crafts one of the few (he claims two) dry, Petit Manseng-based wines of his appellation.

2007 Chateau de la Colombiere Fronton Cuvee Coste Rouge

A Proprietary Blend Dry Red Table wine from Cotes du Frontonnais, S W France, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #184 (Aug 2009)

Rating: 90

Cost: \$25

The Colombiere 2007 Fronton Cuvee Coste Rouge – a 250 case cuvee from young Negrette vines, aged in older barrels – smells of plum and blackberry tinged with cardamom, fennel pollen, Szechwan pepper and black tea. Rich black fruits wreathed in wood smoke and inner-mouth floral perfume make for a memorably intense performance on a silken-textured palate. Not only in textural polish, but in succulence, depth, and sweet, pungently peppery persistence, this superb calling card for the Negrette and Fronton appellation surpasses the excellent 2006, and should surely be worth following for at least 3-4 years.



2007 Bourgeois Family Grenache Syrah Cuvee Stephi

A Proprietary Blend Dry Red Table wine from Roussillon, France,

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 89

Cost: \$13

The Bourgeois Family 2007 Grenache-Syrah Cuvee Stephi (officially a Vin de Pays des Cotes Catalanes) is made by Nicolas Baptiste of the Domaine de la Serre in Maury, and serves as an excellent example of the richness, flavor interest, and terrific value that can accrue to even an inexpensive, tank-rendered wine from this part of Roussillon. Aromas of blackberry, cassis, toasted pecan, cocoa powder, herbal scrub, and roasted meats are all reprised on a polished, even slightly creamy-textured palate that manages to offer striking purity of fruit and genuine richness, while retaining its delightful fresh fruit edge. Saline, pencil lead, and chalk notes add mineral dimensions of flavor that – like richness of fruit – the great sites around Maury seem to give up almost effortlessly in the cellar ? once, that is, one signs on to work this rocky, windy land and its low-yielding, head-pruned vines.





2008 Domaine de Granajolo Porto Vecchio

A Vermentino Dry White Table wine from Corsica, France,

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 89

Cost: \$18

From Vermentino grown practically on the sands of the beach at the southern tip of Corsica, Gwenaele Boucher has once again vinified a highly distinctive 2008 Porto-Vecchio. Aromas of pineapple, musk melon, fennel, thyme, Seville oranges, and whiffs of wood smoke and cyanic apple pip set one up for the richly-textured, yet unabashedly bitter, oily yet bright palate that practically explodes with resinous, herbal, zesty, smoky intensity, all the while backed by luscious, salt- and chalk-tinged pineapple, honeydew melon, and tart green apple that carry into a tenacious finish. If you missed out on last year's rendition (there are fewer than 400 cases, split about evenly between Corsica and the United States) then treat yourself to this wine over the next 9-12 months and try it in particular with grilled fish that incorporates citrus and herbs.



2006 Château Capion Coteaux du Languedoc le Juge

A Proprietary Blend Dry Red Table wine from Coteaux du Languedoc, Languedoc Roussillon, France,

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 88

Cost: \$25

A cuvee of Syrah with 30% Grenache and 10% Mourvedre whose 2005 vintage I reviewed under its then name "Collection 2C" (standing for their second wine), Capion's 2006 Coteaux du Languedoc Le Juge smells of black raspberry jam, maple syrup, vanilla, and lavender. Sweetly-fruited and with resinous and dark chocolate undertones, it coats the palate richly without becoming at all heavy or overdone, and finishes with just a hint of heat. The Gignac location of Capion's vineyards not far south of Montcalmes and Grange des Peres is certainly one of the sweet spots of the Languedoc, and I'll be interested to taste their top cuvee from 2006, not to mention their 2007 collection.





2007 Chateau de Sours Gaillac

A Proprietary Blend Dry Red Table wine from Gaillac, S W France, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #184 (Aug 2009)

Rating: 88

Cost: \$19

The red 2007 Gaillac (a tank-raised cuvee they refer to as "Tradition," although that word does not appear on the label), is a supple, gentle, satisfyingly mouth-filling blend of equal parts Merlot, Syrah, Braucon, and Duras. This wine walks a fine line between blackberry and beet root and the more herbal and vegetal realm in the form of tomato foliage and fennel. Bitter dark chocolate and walnut oil add interest to the finish, and the wine gains depth of flavor with time in the air. I suspect it will be worth following for at least 2-3 years.



2007 Domaine Bellegarde Jurancon Cuvee la Pierre Blanche

A Proprietary Blend Dry White Table wine from Jurancon, S W France, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #184 (Aug 2009)

Rating: 88

Cost: \$25

The barrel-fermented 2007 Jurancon Sec Cuvee La Pierre Blanche is 30% Gros Manseng. Musk, citrus oils, narcissus, nutmeg, and toasted nuts penetratingly scent the nose. In the mouth, this exudes oily, musky, smoky, saline, citrus zesty and animal essences, while displaying a bright acidity that offers striking counterpoint to its palpable density and waxy texture. As what goes before gives one to anticipate, this carries pronounced zesty bitterness into its long finish, and that fact – along with its strong acidity and unusual family of flavors – will require care in pairing at the table. But you will be rewarded for your patience with a singular vinous experience. This would almost certainly evolve interestingly as well. Pascal Labasse – whose family arrived in the Pyrenean foothills in 1926 from Louisiana of all places – crafts one of the few (he claims two) dry, Petit Manseng-based wines of his appellation.





2006 Domaine de Crampilh Madiran L'Original

A Proprietary Blend Dry Red Table wine from Madiran, S W France, France,

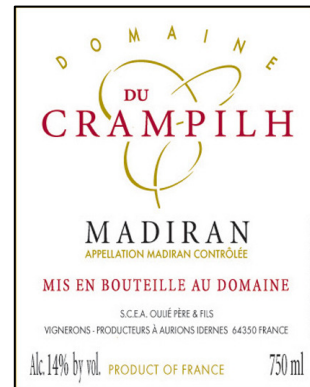
Review by [David Schildknecht](#)

eRobertParker.com # , #184 (Aug 2009)

Rating: 88

Cost: \$16

Marie Oulie's 2006 Madiran L'Original blends 30% Cabernet Sauvignon into its Tannat, and is vinified and aged entirely in stainless steel (with the micro-oxidation that originated in and is common to this appellation and its naturally tannin-rich Tannat grape). Speaking of oxygen, this is also typical of its appellation in thriving on decantation. Cocoa powder, mint, vanilla, oriental tobacco, and lightly cooked cherry in the nose lead to a dense yet by no means obstreperously-tannic palate that preserves an admirable sense of juicy refreshment and even a hint of creaminess of texture. Walnut oil, mint chocolate and bitter-sweet vanilla bean and cherry skin inform a satisfyingly long finish. I have no prior experience with this cuvee, but would imagine it worth following for at least 5-6 years in bottle. Tank-rendered Madiran from the reputedly "bad old" pre-micro-ox days (an exaggerated if not downright misleading characterization) certainly could flourish for a decade or more in bottle.



2007 Domaine du Colombier Fronton Vinum

A Negrette Dry Red Table wine from S W France, France,

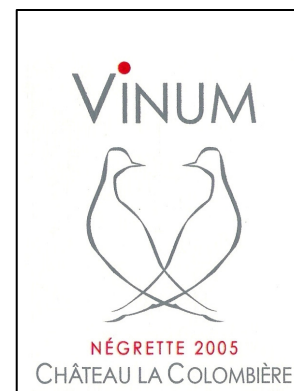
Review by [David Schildknecht](#)

eRobertParker.com # , #184 (Aug 2009)

Rating: 87

Cost: \$16

Chateau La Colombiere's 2007 Fronton Vinum –from young Negrette vines and raised in tank – smells of elderberries and tart blackberries, with a hint of boxwood. Medium-bodied and polished in texture, it adds unusual suggestions of salted peanuts and artichoke to black fruits on the palate, and finishes with bitter, saline notes. I would serve it at a slightly cool temperature over the coming year.





2008 Domaine Marion Pral Beaujolais Cuvee Terroir

A Gamay Dry Red Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 87

Cost: \$15

Marion Pral's 2008 Beaujolais Cuvee Terroir is grown in the so-called "Pierres Dorees" sector of southern Beaujolais, and its tart cherry, blackberry, and purple plum fruit and faintly bitter yet satisfying suggestions of fruit pits are typical for Gamay grown on the chalk clay soils there (in contrast with the granite soils that dominate most of northern Beaujolais). What this lacks in complexity it makes up for in exuberant fruit on the palate and an invigorating combination of tart berry skin, salt and chalk in its finish.



2008 In Fine Cotes de Ventoux

A Proprietary Blend Dry Red Table wine from , Cotes du Ventoux, Southern Rhone, Rhone, France,

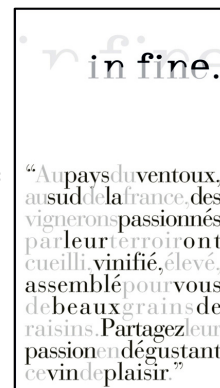
Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 87

Cost: \$11

An intro-level Grenache-Syrah blend from Domaine de Cascavel's Raphael Troullier whose quality completely belies its low price, this 2008 Cotes du Ventoux smells vividly of fresh black raspberries with hints of nutmeg and ginger. Mouth-filling, sweetly ripe, and fresh, with brown spice and bitter herbal accents, it finishes with sappy persistence, albeit a hint of heat.





2006 Mas Gabinele Faugeres

A Proprietary Blend Dry Red Table wine from Faugeres, Languedoc Roussillon, France,

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 87

Cost: \$25

Another Languedoc talent new to me, Thierry Rodriguez's 2008 vintage old vines Cinsault veered just a bit too far into the herbaceous hemisphere of that variety to win my recommendation for its price, but his 2006 Faugeres – a barrique-aged blend of (in decreasing order) Syrah, Grenache, Carignan, and Mourvedre – delivers a concentration of black fruits, bitter herbal concentrate, roasted meats, and above all pencil lead- and stone-licking mineral suggestions that are very typical to this schist-ridden appellation. My reservations about this wine concern its somewhat hard, glassy mouth-feel and a relative austerity engendered by a combination of bitter and stony elements. Although a taste of barrel is not imparted per se, I wonder whether a bit less wood might have permitted the fruit more freedom of expression. This seems concentrated and structured enough to stand serious cellaring.



2008 Bourgeois Family Chardonnay Cuvee Stephi

A Chardonnay Dry White Table wine from Languedoc Roussillon, France,

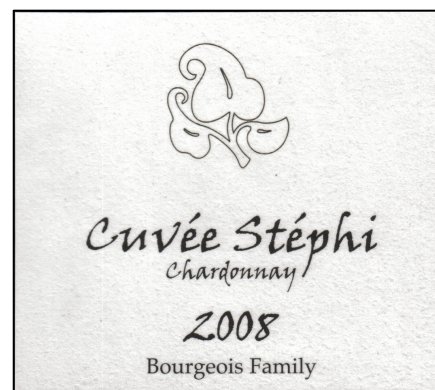
Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 86

Cost: \$13

A custom, un-wooded cuvee crafted by Thierry Rodriguez of Mas Gabinele, the Bourgeois Family 2008 Chardonnay Cuvee Stephi offers classic fresh apple mingled with citrus and nut oils for a refreshing, yet texturally rich, lightly lees-inflected display that should hold well.





2008 Domaine Bahourat Costieres de Nimes

A Proprietary Blend Dry Red Table wine from Costieres de Nimes, Languedoc Roussillon, France,

Review by [David Schildknecht](#)

WA # , #184 (Aug 2009)

Rating: 86

Cost: \$12

While this Syrah-Grenache blend from Philippe Bech (whose initials are also prominent on the label) does not represent one of the more remarkable among so many values of its appellation, the Domaine Bahourat 2008 Costieres de Nimes certainly more than justifies its small price, with scents of rhubarb, cherry and scrubby herbs, a faintly tart and bitter but well-concentrated and sappy palate, and a resin-tinged, faintly warm finish. Enjoy it with grilled meats and other hearty fare.

