



NV Domaine Coston Gourmandise

A Proprietary Blend Sweet Red Dessert wine from Languedoc Roussillon, France

Review by David Schildknecht

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Rating: 90

Drink -

Cost:

While I did not have time to taste recent bottlings of Rose or of Coston's vin de pays that incorporates Bordelais varieties (and whose 2007 rendition I reviewed from a sample bottle in issue 184), I could not resist discovering what lay behind the label of their nv Gourmandise, a new barrique-aged, late-harvested Grenache (officially "vin de table" and thus not vintage-dated – nor, unfortunately, lot-designated), with an in my experience unique, subtly sweet balance of 15.5% alcohol against 40 grams of residual sugar. The result brims with confitured black raspberry and nut liqueur suffused with peat, dark chocolate, coffee, and saliva-inducing salinity. It might not be hugely complex but what it's got is irresistible. This should be fun to savor over the next several years on its own; with nuts and cheeses; or possibly even with certain non-sweet desserts. The Puechabon-based domaine of Joseph and Marie-Therese Coston revealed itself on the occasion of my April visit to be one of this justly-renowned sector's most exciting if as yet largely unheralded source of excellence as well as of exceptional value. The fifth generation took over this estate in 1999 and immediately commenced a conversion to organic (eventually biodynamic) viticulture; a radical update of their cellar; and gradual expansion, of which the most significant – nearly 60 unplanted acres around Aniane (including some of those on which Robert Mondavi once famously had designs) – came only last year, so that in multiple respects one can safely predict that the best from Domaine Coston is yet to come. A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29
