



2010 Domaine Coston Coteaux du Languedoc Terrasses du Larzac

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

Review by David Schildknecht

eRobertParker.com # 196 (Aug 2011)

Rating: 91

Drink 2011 - 2017

Cost:

From 30% each of Grenache, Syrah, and Carignan, with 10% Mourvedre; entirely tank-raised; and assembled at the end of the winter after having been fermented parcel-by-parcel, Coston's 2010 Coteaux du Languedoc Terrasses du Larzac had just been bottled when I tasted it, but showed no signs of shock, only of offering shockingly good value (given that its price is scarcely likely to differ dramatically from that of its 2008 and 2009 predecessors). A winsome nose of cassis, black raspberry, cherry, heliotrope, and iris leads to a polished, juicy palate whose fresh fruit intensity is underlain and complimented by dark chocolate and roasted red meat pan drippings. Black tea smokiness, piquancy of cherry pit, and mouthwatering salinity add to the stimulation of a long, vibrant finish. I suspect this will continue to perform impressively for another 4-5 years. 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
