

CUTTING EDGE SELECTIONS

✧ HAND-CRAFTED WINES ✧



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CHATEAU MOURGUES DU GRES	2007	CAPITELLES DU MOURGUES	COSTIERES DE NIMES	(\$23.00)	RED	92
CHATEAU MOURGUES DU GRES	2008	FLEUR D'EGLANTINE	COSTIERES DE NIMES	(\$13.00)	ROSE	87
CHATEAU MOURGUES DU GRES	2008	LES GALETS	COSTIERES DE NIMES	(\$15.00)	ROSE	89
CHATEAU MOURGUES DU GRES	2008	LES GALETS DORES	COSTIERES DE NIMES	(\$13.00)	WHITE	88

A few more winners from this outstanding estate in the Costières de Nîmes include these two rosé offerings. The screw cap-finished **2008 Fleur d'Eglantine** (75% Mourvèdre and the rest Grenache, Carignan, and Syrah) exhibits a light salmon color as well as a bouquet of strawberries, or the cocktail known as kir. Crisp, light-bodied, floral, and dry, it will provide plenty of pleasure over the next 6-12 months. A blend of equal parts Grenache and Syrah with a tiny dollop of Mourvèdre, the dry **2008 Les Galets** reveals a deeper color, fuller body, beautiful crispness, and an exuberant, fleshy, more in-your-face personality. Offering loads of cherry, earth, and spicy notes, this serious rosé should be drunk over the next 6-12 months.

The elegant white wine offering, the **2008 Les Galets Dorés** (nearly equal parts Grenache, Roussanne, Rolle, and tiny amounts of Marsanne and Clairette), offers notes of honeyed grapefruit and buttery citrus along with fresh acidity, medium body, plenty of flavor,

and a dry, crisp finish. It should be drunk over the next year.

A sensational red wine is the **2007 Capitelles du Mourgues**, a Côte Rôtie look-alike from the treasure-trove of values, Costières de Nîmes. A combination of 83% Syrah and the rest Carignan and Grenache, all aged in 600 liter *demi-muids*, it boasts an opaque purple color as well as an extraordinary nose of blackberries, *crème de cassis*, licorice, and spring flowers. Sensational purity, full-bodied richness, good underlying freshness and vibrancy, and an amazingly long finish suggest a wine that costs 2-3 times as much. This exceptional effort should evolve for a decade. Lastly, readers should not miss the 2007 red wines from Mourgues du Grés that I reviewed in issue #181. These include the **2007 Les Galets Rouge (\$13; 92 points)**, and **2007 Terre d'Argence (\$20; 92 points)**.
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