

2010 Costieres de Nimes Lou Coucardie

WA #197 Oct 2011

Robert Parker

(92-94)

Drink: 2011 - 2021

The 2010 Costieres de Nimes Lou Coucardie is somewhat of an experimental cuvee launched a few years ago by Michel Gassier and his consultant, Philippe Cambie. It is a selection of very old vines and is a blend of 60% Mourvedre, 30% Grenache and 10% Syrah. The wine is aged in small barrels, of which 50% are new. Its black/purple color is accompanied by notes of mint, blueberry and blackberry liqueur, incense, camphor and charcoal. This amazing tour de force should age nicely for 10+ years. (Not yet released)

For four generations, the Gassier family has been working in the Costieres de Nimes, and Michel Gassier and his American wife are the most recent proprietors of these biodynamically farmed vineyards. Gassier has quickly become a reference point for what can be achieved in this area just south of Chateauneuf du Pape. This 175-acre estate also produces some terrific white wines as well as a handful of other reds that I have reviewed previously. They should not be missed!

Various American importers including: Eric Solomon, European Cellars, Charlotte, NC; tel. (704) 358-1565 and Total Wine & More, New York, NY

2010 Chateau de Nages JT Costieres des Nimes

WA #197 Oct 2011

Robert Parker

(92-94)

Drink: 2011 - 2021

A new cuvee for me, the 2010 Costieres de Nimes Chateau de Nages Cuvee J.T. is composed of 95% Syrah and 5% Mourvedre, completely destemmed, aged in French oak (30% new), and bottled without filtration. Revealing lots of spice box, blackberry jam, licorice and lavender notes, it is one of the most concentrated and interesting wines I have ever tasted from the Costieres de Nimes. It should drink well for a decade. (Not yet released)

2010 Costieres de Nimes Nostre Pais

WA #197 Oct 2011

Robert Parker

(90-93)

Drink: 2011 - 2017

The 2010 Costieres de Nimes Nostre Pais (35% Grenache, 25% Carignan, 20% Mourvedre and the rest Cinsault and Syrah – all five permitted varietals of the appellation) comes from some of the estate's oldest parcels. Its dense purple color is followed by garrigue, smoke, chocolate, blackberry, strawberry and cherry aromas. Ripe, full-bodied and voluptuously textured with decent acidity, it should drink nicely for 5-6 years. (Not yet released)

2010 Chateau de Nages Costieres de Nimes Vieilles Vignes

WA #197 Oct 2011

Robert Parker

(88-90)

Drink: 2011 - 2016

The 2010 Costieres de Nimes Chateau de Nages Vieilles Vignes is composed of 60% Grenache, 30% Syrah and 10% Mourvedre. The fruit is completely destemmed, the Syrah and Mourvedre are aged 12 months on their lees in French oak, the Grenache is kept in tank, and the wine is bottled without filtration. This sensational offering shows the direction Gassier and his consultant, Philippe Cambie, are heading. It exhibits a dense ruby/purple color as well as copious floral notes intermixed with complex aromas of garrigue, bouquet garni, forest floor and lavish quantities of pepper, spice, black cherries and black currants. This opulent, soft, luscious 2010 can be enjoyed during its first 4-5 years of life. (Not yet released)



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