



IMPORTER CONNECTION[®]

About Wine Enthusiast Importer Connection

Wine Enthusiast Importer Connection is a program designed to make the connection between importers and producers whose wines are not currently represented in the United States easier. Producers who are not currently represented in the United States are welcome to submit their products for a fee to be reviewed by expert tasters at our office in Mt. Kisco, NY.

Each review contains a score, the full name of the product, its suggested price tier as reflected by a price scale of one to four dollar signs (\$-\$\$\$\$), its abv as reported to us by the submitter and a tasting note. If price tier or alcohol content cannot be confirmed, NA (not available) will be printed. Prices are for 750-ml bottles unless otherwise indicated.

Detailed contact information for producers will be available in the searchable Importer Connection database at icguide.winemag.com. Importers who are interested in the wine are welcome to contact the producers for more information and discuss potential business relationships.

About the Scores

Ratings reflect what our reviewers felt about a particular product. Beyond the rating, we encourage you to read the accompanying tasting note to learn about a product's special characteristics.

Classic	98-100: The pinnacle of quality.
Superb	94-97: A great achievement.
Excellent	90-93: Highly recommended.
Very Good	87-89: Often good value; well recommended.
Good	83-86: Suitable for everyday consumption; often good value.
Acceptable	80-82: Can be employed in casual, less-critical circumstances.

Products deemed Unacceptable (receiving a rating below 80 points) are not reviewed.

Symbol	FOB Winery	SRP (USD)
\$	< 4 euros	< \$10
\$\$	4-10 euros	\$10-25
\$\$\$	10-20 euros	\$25-50
\$\$\$\$	>= 20 euros	> \$50

Tasting Methodology and Goals

All tastings are performed blind. Typically, products are tasted in peer-group flights of 4–8 samples. Pricing tier is not a factor in assigning scores. When possible, products considered flawed or uncustomary are retasted.

Submitting Products for Review

Producers who are completely devoid of U.S. representation may submit products for review. Products submitted by producers that have any current U.S. representation will be deemed ineligible for tasting. Prior to shipping wines for review, all submitters must complete an online application for participation at icguide.winemag.com. There is a \$370 per wine charge for submitting products. Producers will be responsible for any international shipping costs to get the product to our office in addition to the \$370 program entry fee, which covers covers three (3) main items: customs brokerage and taxes, Wine Enthusiast's and American Spirit Exchange's program & processing fees. Participants are paying each company for services rendered with this fee. Once cleared and received, all products will be reviewed and published in a monthly newsletter as well as online in the searchable Importer Connection review database. Submissions received without authorization and a completed online application will not be reviewed. Additional inquiries should be addressed to IC@wineenthusiast.net.

Find all Importer Connection reviews on our fully searchable database at icguide.winemag.com.

ROUSSILLON

Côtes du Roussillon

Contact Company: Domaine Lauriga

Contact Name: Mr. Clar

Contact Phone: 33.04.68.53.26.73

Contact Email: j.clar@lauriga.com

89 Château Lauriga 2010 La Cuvée Prestige René Clar (Côtes du Roussillon). Impenetrable and black at the core, this wine has a tiny maroon rim. The nose is lightly volatile and the fruit definitely falls into the overripe camp with hints of fig, baked blackberries and blueberry preserves. The substantial palate contributes generous oak notes—vanilla, caramel, toast, smoke and Earl Grey tea. Though the oak overtakes the fruit at this time, it does so with style. Many a wine drinker would love this wine for its succulence and luxurious use of oak. Impressively, the high alcohol is well integrated with the medium acidity and soft tannins. Drink 2013–2015.

abv: 15.5%

Price Tier: \$\$\$

Contact Company: Mas Baux

Contact Name: Serge Baux

Contact Phone: 33.46.88.02.504

Contact Email: contact@mas-baux.com

88 Mas Baux 2008 Soleil Rouge (Côtes du Roussillon). This wine boasts an opaque core with a black-brown tinge and a deep maroon rim. This wine is rather advanced on the nose with leather, game, iodine and gunpowder being the focus rather than fruit. The palate is similar, though black fruits do surface, with flecks of black currant, black plum and sloe. There is also a hint of cedar and a touch of exotic, North African spice. Generous in body, this wine is well supported by firm acidity and balanced, streamlined tannins. Drink 2013–mid-2015, but there is little need to wait.

abv: 14.8%

Price Tier: \$\$

Contact Company: Mas Bécha

Contact Name: Charles Perez

Contact Phone: 33.46.85.62.364

Contact Email: charles.perez@masbecha.com

88 Mas Bécha 2011 Classique (Côtes du Roussillon). This wine has a pronounced black color, with a vibrant and small magenta rim. The nose is sultry and sexy, with notes of vanilla, caramel, charred bacon, boysenberry, blueberry and cherry cough syrup. The body is weighty and glycerol lightly coats the palate from the start through the medium finish. The acidity is middling—but supporting—and the tannins are soft and sumptuous. The high alcohol is noticeable but integrated. Drink 2013–2015.

abv: 15.5%

Price Tier: \$\$

Côtes du Roussillon Villages

Contact Company: Domaine Chemin Faisant

Contact Name: Mr. Faisant

Contact Phone: 33.46.82.94.815

Contact Email: scfaisant@orange.fr

91 Domaine Chemin Faisant 2011 Hommage (Côtes du Roussillon Villages Tautavel). This wine is glass coating and saturated with purple and magenta. The body is dense, but not weighty, with firm acidity and strapping tannin contributing to good posture. Light glycerol on the palate adds poise to the balance, helping to soften the wine's structure. Notes of boysenberry, black currant, cherry cough syrup, clove and hemlock create a fascinating and layered aromatic profile. This is just a pup and should develop well in the early years. Drink 2013–2017.

abv: 14.5%

Price Tier: \$\$

Contact Company: Domaine Deveza

Contact Name: Jean Michel

Contact Phone: 33.46.82.91.560

Contact Email: contact@domainedeveza.com

91 Domaine Deveza 2010 Opus (Côtes du Roussillon Villages). This wine is completely black at the core with a deeply-colored maroon rim. The nose is intriguing, with whiffs of pinesap, bay leaf, Band-Aid, boysenberry and blueberry preserves. Full bodied but fortified with medium acidity and sophisti-

cated tannins, this wine lingers on the palate. There's no evidence of new oak, and its elegant mouthfeel allows this wine to drink well alone or with food. There's something for everyone here, and enough fine balance and lift to drink year round. Drink 2013–2016.

abv: 14.5%

Price Tier: \$\$

Contact Company: Clos des Vins d'Amour

Contact Name: Nicolas Dornier

Contact Phone: 33.46.83.49.706

Contact Email: maury@closdesvinsdamour.fr

90 Clos des Vins d'Amour 2009 Un Baiser (Côtes du Roussillon Villages). This wine has a deep, black-inflected core with a dark ruby rim. The nose is unusual—though attractive—starting with tar, mulberries and cassis before moving on to mint and absinthe. The body feels more medium than the dense nose would suggest, and it is brilliantly balanced. The vivacious acidity and lightly dusty tannins balance the light glycerol. There is no evident use of oak here, and the wine is pure and soulful. Drink 2013–2018.

abv: 14.5%

Price Tier: \$\$

Contact Company: SCV Caramany

Contact Name: Anne-Sophie Pouyadou

Contact Phone: 33.46.88.45.084

Contact Email: as.pouyadou@vigneronsdecaramany.com

88 Presbytère de Caramany 2011 Côtes du Roussillon Villages Caramany. The deep black core on this wine is inflected with bright maroon. The nose is lightly funky in an intriguing way, with hints of Band-Aid, iron, wet rug and hung game. The palate opens into the fruit spectrum with red raspberry and strawberry, and then segues into flavors of black cherry and fig. There's also loads of baking spice and vanilla extract. Medium plus in body, the wine is mouth-coatingly viscous, especially as the acidity is only medium and struggles to balance the wine. The svelte tannins also work hard to keep the wine centered. Drink 2013–2016.

abv: 15%

Price Tier: \$

Other Red Wines

Contact Company: Château de l'Ou

Contact Name: Mr. Bourrier

Contact Phone: 33.04.68.54.68.67

Contact Email: contact@chateau-de-lou.fr

90 Château de l'Ou 2011 Secret de Schistes (Côtes Catalanes). Impenetrably black at the core, this wine has a very tiny rim of purple-inflected magenta. The nose is terribly sexy, combining mineral-driven and savory aromas of graphite and lead with fleshy black fruit, cassis and sloe. Gentle on the palate from attack to finish, the wine is both suave and delineated. The medium body is well-framed by mouth-watering acidity and moderate but mouth-coating tannins. This wine saturates the mouth with its pure and intense flavors and finishes medium in length. Drink 2013–2018.

abv: 15.5%

Price Tier: \$\$\$

Contact Company: Les Vignerons en Terres Romanes

Contact Name: Vignerons en Terres Romanes

Contact Phone: 33.04.68.05.85.86

Contact Email: ttr66@orange.fr

89 Vignerons en Terres Romanes 2012 Monastir Grenache (Côtes Catalanes). This wine is so fresh it smells like it is still in the fermentation vat. It's heady with a youthful perfume of mulberry, boysenberry and pomegranate. There's also a faint cola-like sweetness on the quick finish. Generous in body, but balanced in weight, this wine has a vigorous structure. The tannins are firm but corraled, and the acidity is medium plus but short of being invasive. This is likely best early on given its rather average concentration. Drink 2013–2015.

abv: 14%

Price Tier: \$

Fortified Wines

Contact Company: Domaine de Blanes

Contact Name: Marie-Pierre Bories

Contact Phone: 33.46.89.20.051

Contact Email: mariebories@aol.com

92 **Domaine de Blanes NV Hors d'Age (Maury).**

This wine boasts a deep core, with a lico-rice-black color and a red, autumn-leaf rim. The nose is beautifully advanced, with savory notes of lico-rice, earth, tar and clove-studded pomegranates. Advanced notes play with fresh and fruity ones. It's high in alcohol, but balanced. The acidity is supportive and the body is only moderately viscous. The wine's savory elements balance its fruity ones, and all lead into a long, steady finish. Drink 2013–2019. This is a good reminder we should all drink more Maury!

abv: 16.5%

Price Tier: \$\$\$

Contact Company: Domaine Deneufbourg

Contact Name: Damien Deneufbourg

Contact Phone: 33.04.68.85.46.02

Contact Email: deneufbourgd@wanadoo.fr

86 **Laetitia Deneufbourg 2009 Grenat (Rivesaltes).**

This deeply colored, brown-inflected, maroon wine is mightily pungent on the nose. The wine is forwardly aromatic, with notes of boysenberry, red plum and bright raspberry. Cooked brown sugar and caramel integrate with the fresh fruit. The palate is moderately developed, but it still has a way to go. The wine is full bodied with moderate acidity. It is a bit pungent in alcohol, so it is best drunk young as the integration of wine and added alcohol may never take place. Drink 2013–2015.

abv: 17%

Price Tier: \$\$

White Wine

Contact Company: Clos Saint Georges

Contact Name: Claude Ortal

Contact Phone: 33.46.82.16.146

Contact Email: clortal@wanadoo.fr

87 **Clos Saint-Georges 2012 Emotion d'Oc Cuvée de Paul Muscat (Pays d'Oc).**

Deep gold in color, this wine is brazenly aromatic, with notes of Mandarin-orange peel, green papaya, hibiscus and verbena that animate the nose and are reflected on the palate. It's medium bodied but big boned in terms of its palate feel. There is clear phenolic astringency, which is disarming considering the floral nose. The acidity is supporting and well centered, but overall the wine is a bit awkward. Nevertheless, it is medium in concentration and finishes moderate. Drink 2013–2015.

abv: 12.4%

Price Tier: \$\$

ITALY

Montepulciano d'Abruzzo

Contact Company: Cantine Ciampoli

Contact Name: Giuseppe Ciampoli

Contact Phone: 39.08.59.06.31.08

Contact Email: ciampoli@cantineciampoli.it

89 **Cantine Ciampoli 2010 Angenico (Montepulciano d'Abruzzo).**

This wine has a deep black core and bright magenta rim. Its aromas are brooding with notes of game, tar, Band-Aid and black currant. Cedar lurks in the background, giving some aromatic lift and dimension. The wine sits in the mid-palate, defined by high acidity and tight, tugging tannins. Though its flavors seem pent up at this stage, the medium-plus finish indicates there is much left to be revealed. This wine needs a hunk of grilled, roasted or stewed meat as much as it needs a lover of earthy, Old World wines.

abv: 14%

Price Tier: \$\$