

# Domaine de l'Horizon – Notes Parker

---

Thomas Teibert is better-known in Roussillon as the agent for Austrian Franz Stockinger's barrels than as vintner. He founded his Calc estate in 2006, after taking a degree in Geisenheim and having been involved with prominent wineries in southeastern Germany, St. Emilion, South Africa and northern Italy. With the help of German partners, he now has modest acreage in old vines, a proper cellar, and the means to pursue biodynamic viticultural methods, benefitting from a close relationship with Gerard Gauby as well as an insider's insights into the work of many others of Roussillon's most talented vigneron. As might be expected from his Stockinger connection, Teibert emphasizes barrels of 500 liter and larger capacity.

## 2007 Dom. De l'Horizon

**RATING: ( 93 ) points**

The 2007 Domaine de l'Horizon Blanc (a blend of Macabeu and Grenache Gris with a smidgeon of Grenache Blanc) smells of diverse, pungent, musky flowers (narcissus, iris, and unidentifiable) citrus zest, and toasted nuts. A luscious, honeyed, yet refreshing and piquant palate mingles lime, fresh fig, white peach, and – like all of the best Grenache Gris-based Roussillon whites – evinces impossible-to-pin-down carnal and mineral dimensions (including a hint of Gewurztraminer-like bacon fat) that will keep you thinking about this wine long after its finish dies away ... and that is already a long time! The intriguing, invigorating piquant persistence here somehow resembles a combination of citrus zest, peach fuzz, and crystalline mineral dust. Incidentally, like its red counterpart, this wine is only 13.5% in alcohol. I can imagine this being fascinating to follow for at least 5-7 years.

## 2007 Dom. De l'Horizon

**RATING: ( 93 ) points**

A gorgeous and highly distinctive aroma of purple plum, pomegranate, iris, marrow, and chalk dust rises from the glass of 2007 Domaine de l'Horizon Rouge (a blend of Grenache and Carignan), leading to a palate presentation of polish, clarity, and a remarkable degree of sheer refreshment, its plum and pomegranate accented with fresh ginger and underlain by deep, savory meatiness. This wine's fresh fruit edge, illusive carnality, and aura of chalk dust persist into a finish guaranteed to call forth the next sip. Teibert proudly points out that his two week fermentation regimen for this wine included a single genuine (i.e. barefoot) pigeage. A lot of vintners – not just in Roussillon – should consider taking lessons in pedal technique from this gifted newcomer! I suspect his inaugural red will be worth following for at least 6-8 years.