

Domaine Gauby – Notes Parker

2006 Vieilles Vignes Rouge

RATING: 94 points

Gauby's 2006 Cotes du Roussillon Villages Vieilles Vignes smells of very ripe blackberries, cassis, soy, resinous herbs, and wood smoke. With its especially savory, saline streak as well as crushed stone, tar, and pencil-lead, one is bound to say that mineral elements more than hold their own against the sheer ripeness, sap, and lusciousness of fruit in this palpably dense, plush-textured cuvee. A deep, marrow-like sense of meatiness (reminiscent of really top-notch Moulin-a-Vent) wells up in the finish. Both fermentation and elevage were prolonged in 2006 as befits the sheer mass of material on display and the likelihood of at least 10-12 years' positive bottle evolution.

2006 la Muntada

RATING: 97 points

The 2006 Cotes du Roussillon Villages Muntada smells like some sort of smoke-tinged roast game, and its intense, herb-larded, lightly-cooked black fruits taste as though suffused with marrow and pan drippings as well as crushed stone and graphite. Iodine and sealing wax notes remind me of a great, old-fashioned Medoc; hyacinth and narcissus lend a white-wine aura.

2006 Vieilles Vignes Blanc

RATING: 94 points

Pineapple, lime zest, and brine-like, alkaline notes suggestive of sea breeze rise off the glass of Gauby's 2006 Vieilles Vignes Blanc. A zesty, invigorating call-and-response of fruit and mineral leads to a sappy, faintly bitter, saline finish. This boasts an underlying richness and a sheer stamina no less impressive than those of its year-younger counterpart, if not quite that wine's sense of transparency, mouth-watering purity of fruit, or floral dimension. But for this wine, too, it's early days, and one ought not to shrink from holding on to a few bottles for half a dozen years

2006 Coume Gineste

RATING: 92 points

The 2006 Coume Gineste smells of narcissus, orange and lime zest, and cardamom. Pungent and positively gripping on the palate – even though it boasts enormous underlying richness – this seems as though suffused with chalk and iron filings. Tenacious and more formidable than loveable for now, this red-like white (Gauby red, that is!), is apt to age fascinatingly like any of the top cuvees from this address, certainly for well more than a decade. The Gauby whites generally receive a very coarse filtration, but this went into bottle with none.