

2007 Le Soula Le Soula

A Proprietary Blend Dry Red Table wine from Languedoc Roussillon, France

Review by David Schildknecht *eRobertParker.com* # 183 (Jun 2009) Rating: (91-92) Drink 2009 - 2014 Cost:

A blend of Carignan and Syrah with smaller amounts of Grenache and Cabernet Sauvignon, the red 2007 Le Soula – tasted assembled from tank – practically throws punches from the glass, with powerful rosemary, fennel, juniper berry, and distilled-strength blueberries and blackberries. Far more refined in tannins than its 2006 counterpart, but no less dynamic and startlingly refreshing (indeed, little less so than the white!) this offers deep meaty and mineral dimensions along with palate-staining bitter blue and black fruits and resinous herbs. In its assertive, brisk way, this striking wine should be fascinating to work with and worth following for at least 3-5 years. In 2001, Gerard Gauby, Eric Laguerre and (U.K. Gauby-agent) Roy Richards teamed up to create Le Soula. Their passive partner is the cooperative of Maury, whose members own the scattered parcels from which it is rendered, located on granite soils at around 1600-foot elevation near the village of St. Martin in the far west of viticultural Roussillon. None of the small quantity of these wines has to my knowledge yet reached the U.S.