



2010 Le Soula Le Soula

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

Review by David Schildknecht
eRobertParker.com # 0114 (Jan 2014)

Rating: 91

Drink 2014 - 2016

Cost:

The white 2010 Le Soula - composed more than half of Macabeu, with substantial shares of Sauvignon Blanc and Grenache Blanc (plus smidgeons of Chardonnay, Malvoisie and Vermentino) - was picked from mid-September through mid-October and raised largely in tank, with less than a third this year vinified and matured in demi-muids of varying ages. An utterly intriguing nose of musky narcissus, honeysuckle, lily-of-the-valley, white truffle, and diverse melons, leads to a luscious palate; profuse inner-mouth perfume; and delightful counterpoint from pine nut and sprout-like nutty and vegetal piquancy. There is a fine balance here between textural polish and lees-enrichment on the one hand and energy and refreshment on the other. What's more, although 13.5% alcohol -as reported on this wine's label - is low by Roussillon standards, it's hard for me to believe given its sense of buoyancy that this wine harbors even that much. The perfumed finishing floral persistence here is ravishing. Plan to relish this beauty through at least 2016. Having not had chance this year to meet-up with owner Roy Richards or his vineyard and cellar manager Gerald Standley at Le Soula - although their venture continues to be in collaboration with Gerard Gauby, whom I as a matter of course visited - I tasted the most recent Soula releases as samples at their friend Marc Barriot's. (For more about this pioneering estate that focuses on the largely granitic northwestern limits and highest elevations of Roussillon, consult my issue 195 report.) Importer: Paul M. Young Fine Wines, Los Angeles, CA (213) 232 5199
