



2010 Le Soula Le Soula

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

Review by David Schildknecht
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Rating: 87+
Drink -
Cost:

The red 2010 Le Soula is Carignan-based with 25% Syrah and a jolt of Grenache. While harvested until past the middle of October, it still exhibits a mere 13% alcohol. Game and stewed cherry tinged with marjoram on the nose migrate to a sappy mid-palate tinged with salt, but there is a surprising degree of drying to the finishing tannins, which I am not entirely convinced are going to resolve themselves. Enjoyable and no doubt versatile as it stands, I would want to revisit this before attempting to forecast its longer-term bottle evolution. 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
