Jeb Dunnuck - Wine Advocate & The Rhone Report
Las Flors de la Pèira reviews 2005-2010

Las Flors de la Pèira is the second wine of La Pèira. This is a list of reviews of vintages 2005-2010 from Jeb Dunnuck (formally of The Rhone Report - and to whom Robert Parker has passed over duties as chief Rhone critic (his favourite region) for the Wine Advocate).

Las Flors de la Pèira 2005	***Terrasses du Larzac***	***94 points***
Las Flors de la Pèira 2006	***Terrasses du Larzac***	***93 points***
Las Flors de la Pèira 2007	***Terrasses du Larzac***	***93 points***
Las Flors de la Pèira 2008	***Terrasses du Larzac***	***93 points***
Las Flors de la Pèira 2009	***Terrasses du Larzac***	***95 points***
Las Flors de la Pèira 2010	***Terrasses du Larzac***	***93-96 points***
Las Flors de la Pèira 2010	***Terrasses du Larzac***	***94 points***

Las Flors de la Pèira 2005 Terrasses du Larzac Reaffirming my belief that this estate is producing some of the top wines from the region, the 2005 La Pèira Terrasses du Larzac Las Flors is a blend of 40% Syrah, 40% Grenache and 20% Mourvèdre. It comes from gravely, alluvial soils and is aged for 24 months in new French oak. It offers a full scaled, ripe and layered bouquet of cassis, blackberries, graphite, dark chocolate and raw meat. These aromas carry over to the palate where the wine displays a full bodied, powerful character, beautiful fruit, serious texture and a very long finish. ***This is a classy, top notch wine that should continue to drink well over the next decade.*** I like this a touch more than the '06 but both vintages are worth seeking out. (Drink between 2010-2022) ***94 points*** NOTE: Scores and reviews are the property of The Rhone Report.

Las Flors de la Pèira 2006 Terrasses du Larzac A blend of 35% Syrah, 45% Grenache and 20% Mourvèdre that is 100% destemmed and aged for 18 to 24 months in barrel. The 2006 La Pèira Terrasses du Larzac Las Flors is a smooth, polished wine with ripe plum and blackberry fruit, graphite, vanilla, roasted meats and subtle chocolate aromatics. The palate is full bodied and carries its rich, decadent fruit with a smooth, full texture, moderate acidity and a seriously long, layered finish. Not for the faint of heart, this is a big, rich wine that can stand up to hearty fair. My best guess is to drink over the next 8 to 10 years. 460 cases. (Drink between 2010-2018) ***93 points*** Back to France, Issue #3 (2/1/2010) NOTE: Scores and reviews are the property of The Rhone Report.

Las Flors de la Pèira 2007 Terrasses du Larzac Richer and heavier than the top cuvee, the 2007 Las Flors, a blend of 37% Syrah, 47% Grenache, and 16% Mourvèdre that's aged for 18 months in French oak, sports an inky, opaque color to go with full throttle aromatics of baked plums and cassis fruits, licorice, roast coffee, and charred earth. It improves over the evening with touches of garrigue, violets, and spice emerging, lending additional freshness and complexity to what would otherwise be a very dense, impenetrable wine. Full bodied on the palate and beautifully put together, with a palate staining, decadent texture, solid balance, and a bitter chocolate-laced, tannic finish, this is actually less approachable than the Terrasses du Larzac and needs cellaring. My guess is that this will benefit from 3-5 years in bottle, and then drink well for a decade afterwards. I may have liked this even more if I had not tasted it right next to the straight '07 Les Terrasses du Larzac. ***93 points*** Delving into the Languedoc Roussillon, Issue #7 (3/28/2011) NOTE: Scores and reviews are the property of The Rhone Report.

Las Flors de la Pèira 2008 Terrasses du Larzac Almost Bordeaux like in its decadent, yet edgy and dense aromatic profile, the 2008 La Pèira Coteaux du Languedoc Les Terrasses du Larzac Las Flors is the estate's second wine (yet the equivalent of just about everyone else's top wine) and is a blend of close to half Grenache and the balance

Syrah, with a touch of Mourvèdre in the blend as well. It exhibits first-rate aromas of smoked black currants, sappy herbs, licorice, roasted meats, and lilac aromas on the nose. Full-bodied on the palate and concentrated, without a hint of over-extraction or heaviness, it possesses a light, yet richly textured mouth feel, brilliant balance, and a classy, clean finish where the wine's class and polish shows. While deeply fruited and rich, it stays fresh, elegant, and weightless in the mouth, before turning grippy and structured on the finish. Gorgeous on all fronts, and much more approachable at this point than the grand vin, this impeccably put together beauty should be given 1-2 years of bottle age, and consumed over the following decade. ***93 points*** Issue #11 (3/18/2012) NOTE: Scores and reviews are the property of The Rhone Report.

Las Flors de la Pèira 2009 Terrasses du Larzac The 2009 La Pèira Coteaux du Languedoc Les Terrasses du Larzac Las Flors, a blend of 55% Grenache, 30% Syrah, 10% Mourvèdre, and 5% Cinsault, is stylistically closer to the grand vin than to the Les Obriers de La Pèira; it is certainly the best vintage of this cuvee I've tasted to date. Aged in 25% new barrels, it delivers a decidedly sexy, polished profile with creamy raspberry, currant, graphite, and floral aromas that flow to a full-bodied, plush, seamless Languedoc that is incredibly polished and rich. Possessing no hard edges and a voluptuous profile, it fleshes out beautifully with air, and while it lacks the overall intensity of its big brother, there's no denying the similarities and this stands on its own as a great wine. Given the overall purity and balance, this is delicious now, yet should have upwards of a decade or more of longevity. ***95 points*** Issue #11 (3/18/2012) NOTE: Scores and reviews are the property of The Rhone Report.

Las Flors de la Pèira 2010 Terrasses du Larzac As with the other 2010s from this estate, the 2010 La Pèira Coteaux du Languedoc Les Terrasses du Larzac Las Flors, tasted as a barrel sample, shows a deeper, richer, and more black fruit driven profile than its '09 counterpart. A blend of 55% Grenache, 30% Syrah, 10% Mourvèdre, and 5% Cinsault aged in 25% new barrels, it possesses an inky color to go with sweet, perfumed notes of black cherry, pepper, sappy garrigue, black licorice, and mineral characteristics on the nose. Full-bodied and rich on the palate, with surprising elegance and silkiness to the texture, this improves with air, and while it will be approachable on release, it should have no issues evolving gracefully for upwards of a decade or longer. ***93-96 points*** Issue #11 (3/18/2012) NOTE: Scores and reviews are the property of The Rhone Report.

Las Flors de la Pèira 2010 Terrasses du Larzac
The 2010 Las Flors de La Pèira is a rich, full-throttle effort that almost gushes fruit. A blend of 55% Grenache, 30% Syrah, 10% Mourvèdre, and 5% Cinsault that was aged in 25% new French oak, it has an inky purple color that's followed by a sweet bouquet of crème de cassis, damp earth, pepper, new leather, and chocolate-like nuances. Medium to full-bodied and decadent on the palate, with good acidity, a chewy, unctuous, yet seamless texture, and a great finish, it is a powerhouse that will age effortlessly for 10-12 years, if not longer. I followed this bottle for two days and it was even fresher and more impressive on day two, so don't be afraid to give it some air if drinking anytime soon. ***(94 pts.)*** (2013) NOTE: Scores and reviews are the property of The Rhone Report.