Jeb Dunnuck - Wine Advocate & The Rhone Report
La Pèira reviews 2006-2010

La Pèira 2006 Terrasses du Larzac From the "Bois de Pauliau" vineyard and the top cuvée of this estate, the 2006 La Pèira Terrasses du Larzac, is a blend of 90% Syrah and 10% Grenache. It's a full bore, decadent wine that sees 18 to 24 months in barrel before being bottled unfined and unfiltered. It shows a touch more precision than the Las Flors and has fantastic aromatics of cassis, lead pencil, raw meat, flowers and toasted spice aromas. With air, you get a touch of garrigue and lavender notes but at the moment, this is about beautiful, pure (and meaty) fruit. These aromas seamlessly carry over to the full bodied palate where it is richly textured. ***Balanced, polished and long, the age-worthy structure becomes more obvious with air time.*** To get the most out of this, decant then serve cool so it can warm up in the glass. I put this bottle in two blind lineups and it never failed to impress. 250 cases. *(Drink between 2012-2025)* **95 points** (2/1/2010)

La Pèira 2007 Terrasses du Larzac Utterly captivating and borderline perfection in a glass, the 2007 La Pèira Terrasses du Larzac is the estate's top cuvee and is a blend of 68% Syrah and 32% Grenache, from the Bois de Pauliau vineyard, that's aged for 18 months in French oak. It displays a vivid purple color to go with intense, decadent aromas of sweet crème de cassis and blackberry styled fruits, smoked meats, exotic spice, violets, and perfectly integrated wood on the nose. While ripe and leaning towards the decadent end of the spectrum, the wine shows ***unbelievable purity, focus, and freshness as well as not a hint of heat, over-ripeness, or weight***. Full bodied and lavishly textured on the palate, with the same lightness and elegance that's promised by the nose, the wine shows perfect balance, a deep, concentrated mid-palate, perfectly ripe fruit, and a blockbuster finish that's laced with loads of ultra-fine tannin. Few wines can pull off such a mix of ripeness, polish, and balance, and this one does it with style! I don't doubt that this will age gracefully, but given the utter seamlessness and polish displayed, don't be afraid to drink this young. Easily one of the top wines of the region (and I'll gladly include all of the southern Rhône in that comparison) and this is not to be missed! **98 points** (3/28/2011)

La Pèira 2008 Terrasses du Larzac A step up, with slightly more intensity, precision, and detail than the Las Flors (which is stunning in its own right), the 2008 La Pèira Coteaux du Languedoc Les Terrasses du Larzac is a blend of roughly 60% Syrah and 40% Grenache that's aged in close to 60% new barrels. Layered, dense, and deeply fruited, yet with a surprisingly elegant, polished profile, this thrilling '08 boasts classic aromas of mineral-drenched black fruits, dark chocolate, charred rosemary, licorice, and iron that flow seamlessly to a full-bodied, perfectly balanced Languedoc. Possessing a full, concentrated mid-palate, stellar freshness, and a silky, structured finish, ***this elegant, yet powerful 2008 is quite possibly the wine of the vintage.*** It's certainly impressive now, yet I suspect it will be even better with 2-4 years of bottle age, and age effortlessly for 10-12 years at a minimum. **95 points** (3/18/2012)

La Pèira 2009 Terrasses du Larzac More perfumed, floral, and sexy than the slightly brooding '08, the 2009 La Pèira Coteaux du Languedoc Les Terrasses du Larzac - a blend of 60% Syrah and 40% Grenache that's aged in 60% new French oak - boasts knockout aromas of sweet crème de cassis, raspberry ganache, crushed flowers, licorice, graphite, and sappy garrigue that flow to a full-bodied, perfectly balanced, and surprisingly elegant palate. Despite the overall size here, it's far from over the top and possesses a deep, yet semi-opaque color to go with a creamy, energetic texture, beautiful purity of fruit, and polished tannin that emerges on the mid-palate and carries through the finish, framing the sweet fruit beautifully. Benefiting from a substantial decant, this is thrilling stuff that should have a long drink window (I followed this bottle for 4 days and it was never short of stunning); I would give bottles 2-3 years in the cellar, and then plan on drinking over the following two decades. **98 points** (3/18/2012)

La Pèira 2010 Terrasses du Larzac Tasted as a final blend, the 2010 La Pèira Coteaux du Languedoc Les Terrasses du Larzac is set to be bottled in June of 2012. The same blend and elevage as the '09 (60/40 Syrah and Grenache aged in 60% new French oak), it has a more classic, structured, and mineral-driven profile with utterly captivating aromatics of crème de cassis and pit styled fruits that are intermixed with notions of roasted herbs, chocolate, crushed stone, and candied flowers that literally soar from the glass. ***Deep, layered, and yet still incredibly light and elegant on the palate***, with spectacular purity of fruit, loads of richness, and fantastic freshness, this full-bodied beauty might just eclipse both the '07 and '09. Opening up with air (as with the other cuvees, I followed this bottle for multiple days) and showing more structure, this will most likely require 3-5 years of bottle age, and have upwards of two decades of longevity. **97-100 points** (3/18/2012)

La Pèira 2010 Terrasses du Larzac Similarly styled, yet with even more purity, concentration, and delineation, the 2010 La Pèira is incredible any way you look at it and ***easily the greatest wine I've tasted from the Languedoc to date***. Comprised of 60% Syrah and 40% Grenache and aged in 60% new French oak, it possesses spectacular aromas and flavors of crème de cassis, chocolate, wild herbs, crème brûlée, and liquid flowers to go with a full-bodied, concentrated, and voluptuously styled palate that is perfectly balanced, has no hard edges, and blockbuster length on the finish. Just about as good as wine gets, with incredible freshness as well as masses of tannin that emerge on the finish, this borderline perfect wine can be consumed now, or anytime over the coming two decades. As with the Las Flors de La Pèira, I followed this bottle for multiple days and it was even more impressive on the second day. **99 points** (2013)