



PARKER'S WINE ADVOCATE #183 June 2009

Year	Wine Name	Rating
2007	Domaine Puig-Parahy Cotes du Roussillon Georges	(90-91)
2006	Domaine Puig-Parahy Cotes du Roussillon Georges	90
2005	Domaine Puig-Parahy Cotes du Roussillon Georges	88
1875	Domaine Puig-Parahy Rancio	98
1890	Domaine Puig-Parahy Rancio	96
1900	Domaine Puig-Parahy Rancio	95
1930	Domaine Puig-Parahy Rancio	91
1940	Domaine Puig-Parahy Rancio	96
1981	Domaine Puig-Parahy Rancio	95
1993	Domaine Puig-Parahy Rancio	92
1998	Domaine Puig-Parahy Rancio	90
NV	Domaine Puig-Parahy Rancio Sec	89
1945	Domaine Puig-Parahy Rancio	92
1971	Domaine Puig-Parahy Rancio	90
1975	Domaine Puig-Parahy Rancio	95
2005	Domaine Puig-Parahy Syrah	89
2005	Domaine Puig-Parahy Cotes du Roussillon le Fort Saint Pierre	87
2005	Domaine Puig-Parahy Carinyana 1878	90



2007 - Domaine Puig-Parahy Cotes du Roussillon Georges

Rating : 90-91

Tasting :

The Puig-Parahy 2007 Cotes du Roussillon Georges – a cuvee of Carignan and Grenache with a bit of Syrah, raised in tank (from which I tasted it) – smells of blackberry, wood smoke, toasted walnut, rosemary, and marjoram; offers a brightly-fruited, slightly tart and grainy palate impression, and finishes with a pungency of herb and fruit skin, a vigorous brightness, chalk and stone minerality, and sheer grip (accompanied by a faint “chew”) that can scarcely be expected from a wine destined to sell for so little. This whistle-clean beauty should remain virtually inert in tank, so that when Puig finally gets around to bottling and selling it, you will be able to count on at least a couple of years of very satisfying and versatile performance at table – not to mention amazing value

-David Schildknecht (The Wine advocate , June 2009)



2006 - Domaine Puig-Parahy Cotes du Roussillon Georges

Rating : 90

Tasting :

The 2006 Cotes du Roussillon Georges offers bright fresh blackberry and red raspberry mingled with iris, lavender and rosemary in a singularly stimulating, pungent, and invigorating nose, whose promise is fulfilled by a vividly fruit-filled, bitter-sweet, positively refreshing palate and an uplifting finish of considerable herbal and mineral complexity. Given the price for which the 2005 is being sold, this successor is almost certain to offer incredible value over the next couple of years.

-David Schildknecht (The Wine advocate , June 2009)



2005 - Domaine Puig-Parahy Cotes du Roussillon Georges

Rating : 88

Tasting :

I significantly underestimated Puig's 2005 Cotes du Roussillon Georges when tasted for issue 178. On that occasion I chalked-up a hint of volatility to the nature of a "rustic" Roussillon red that, after all, retails for a mere ten dollars. In fact, the problem was the bottle. This wine brims with ripe, pure blackberry and elderberry, tinged with tar and wood smoke. Caressing in texture, its generous, sappy finishing fruit displays admirable tenacity, and my estimate of 6-9 months window for drinking appears to have been short by at least half, because the wine is still loaded with stamina!

-David Schildknecht (The Wine advocate , June 2009)



1875 - Domaine Puig-Parahy Rancio

Rating : 98

Tasting :

The Puig-Parahy 1875 Rancio possesses piercingly penetrating high-toned citrus oil, floral distillates, and smoky aromas that will raise the hairs on the back of your neck, not just inside your nose! It proves even thicker and plusher while at the same time more vivacious than the 1890, and with no less sense of true sweetness of berry and citrus fruit. Layers of chocolate and nut paste offer the bass- and mid-range in this wine of orchestral complexity and operatic length.

-David Schildknecht (The Wine advocate , June 2009)



1890 - Domaine Puig-Parahy Rancio

Rating : 96

Tasting :

The blazing intensity of aromas from Puig-Parahy's 1890 Rancio arrested me in my tracks. Citrus oils, brown spices, and toasted nuts are prominent among these. But a greater shock comes on the palate, which offers a sweetness of fruit (plum paste, dried currants), sheer sap, and creaminess of texture completely contrasting with the 1900. This finishes with an almost fiery intensity and a startling contrast of textural caress and brightness.

-David Schildknecht (The Wine advocate , June 2009)



1900 - Domaine Puig-Parahy Rancio

Rating : 95

Tasting :

The 1900 Rancio takes one into another world of flavors from other wines of the Puig-Parahy collection that I tasted on this occasion. Intensely pungent aromas of distilled herbs and flowers, along with alkaline and iodine notes lend a very medicinal aura. Citrus oil, aromatic woods, and smoke add ethereal notes in the nose. On the palate, a concentration of dried fruit paste and herbal elixir, silken in texture, seems almost weightless, and an implausibly exuberant primary juiciness rushes in to energize the finish. Toasty nuttiness enters the picture only as a sort of final word. I can think of quite a few wines at this price that offer a lot less excitement! This was the birth year of Georges Puig's grandfather, and he suspects that the family for that reason held back much of their harvest rather than selling it off young. 200 liters are left now.

-David Schildknecht (The Wine advocate , June 2009)



1930 - Domaine Puig-Parahy Rancio

Rating : 91

Tasting :

The Puig-Parahy 1930 Rancio (nicknamed “Salamo Noell”) – all of it bottled now, save for the sediment or “mother” which Puig always conserves – features chocolate- and caramel-covered toasted almonds, strawberry jam, and bitter citrus zest. This offers a remarkable juxtaposition of darkly-hued flavors with a sense of weightlessness on the palate, and while it lacks the brightness and invigoration of the best wines in this collection, it is easy to become jaded in that company. Certainly anyone who sits down to meditate over a wine like this and over what it means to drink wine from the last Great Recession – as time unfortunately did not permit me to do – will be more than rewarded for the price.

-David Schildknecht (The Wine advocate , June 2009)



1940 - Domaine Puig-Parahy Rancio

Rating : 96

Tasting :

The Puig-Parahy 1940 Rancio smells almost youthfully of strawberry jam. Along with this come pungent framboise distillate, citrus oils, brown spices, and toasted nuts. Paste-like concentration of fig and dried strawberry mingle with caramel and molasses on a silken-textured palate, yet invigoratingly bright fresh berry and citrus are present as well. Saline and wet stone mineral suggestions reminiscent of many a young Roussillon wine add to the mouth-watering savor of a simultaneously ethereal and nearly endless finish.

-David Schildknecht (The Wine advocate , June 2009)



1981 - Domaine Puig-Parahy Rancio

Rating : 95

Tasting :

Notes of creme caramel, citrus oils, and ethereal yet pungent smoke and distilled pit fruit suggestions in the nose of Puig's 1981 Rancio usher us into the realm of the truly nobly oxidation. Creamy, caramelized richness and piquant nuttiness on the palate offer poised counterpoint; for all of the oxidation on exhibit there is still an element of fresh fruit lusciousness; and the onrushing finish incorporates date, candied orange zest, toasted walnut, and caramel, offering an almost weightless impression.

-David Schildknecht (The Wine advocate , June 2009)



1993 - Domaine Puig-Parahy Rancio

Rating : 92

Tasting:

The Puig-Parahy 1993 Rancio is creamier and more soothing than the 1998, but brighter and more penetrating as well – a function of further oxidation in cask (although it started life in tank.) It is also far more alluring and complex. Cherry preserves, roasted chestnuts, grapefruit marmalade, and wood smoke are among the elements whose interchange command one's attention. This finishes with great lift and refreshment, its sweetness and its near-16% alcohol scarcely in evidence.

-David Schildknecht (The Wine advocate , June 2009)



1998 - Domaine Puig-Parahy Rancio

Rating : 90

Tasting :

Puig's 1998 Rancio smells of purple plum preserves, marzipan, toasted hazelnuts, and wood smoke. In the mouth, it combines creaminess with bright penetration. The juxtaposition of pungency with sweetness and rich, subtly-oxidized patina with refreshing acidity, makes for delightful stimulation.

-David Schildknecht (The Wine advocate , June 2009)



N/V - Domaine Puig-Parahy Rancio Sec

Rating : 89

Tasting:

Puig offers an oxidized, non-vintage Rancio Sec rendered from Grenache Blanc and Grenache Gris, and based on a solera about whose age he would only say "the mother is very, very ancient," which at this address rather lets one's imagination run wild. A nutty, smoky, pungent Olorosa-like nose ushers in a silken-textured palate informed by toasted nuts, citrus oils, fruit skin tartness, and cyanic fruit kernel bitterness. This is both rich and bright, offering a fascinating interplay of flavors, albeit a rather austere finish that displays slight heat from its 15% alcohol. (I tasted several old soleras from cask to which Puig refers as "rancio moelleux" – although that term is not legally recognized – but found them less harmonious or intriguing than this wine.)

-David Schildknecht (The Wine advocate , June 2009)



1945 - Domaine Puig-Parahy Rancio

Rating : 92

Tasting :

I suppose it is difficult not to bring epic expectations to a wine bearing this vintage, but in fact the Puig-Parahy 1945 Rancio does not appear to represent one of their greatest wines. This is remarkably full of tart, astringent fresh berry notes, offering striking counterpoint to its oxidized, toasted nut and creme caramel character. There is a long, low-toned, nutty accompaniment to the pungency of berries and citrus oil in the finish, making for a handsome austerity and surprising sense of invigoration. But this lacks the interplay, dazzling complexity, or elegance of the best wines in this collection. Perhaps it should go back into barrel en masse – there are still 2,000 liters of it, says Puig!

-David Schildknecht (The Wine advocate , June 2009)



1971 - Domaine Puig-Parahy Rancio

Rating : 90

Tasting :

The Puig-Parahy 1971 Rancio reminds me of these wines' Grenache origins in its black raspberry and plum (in both fresh and distilled modes). Dark chocolate and brown spices join in on the palate, leading to a long, penetrating, yet surprisingly un-evolved finish to which bitter walnut and tart fruit skin add invigoration. But it seems as if the true spirit of oxidation has not even taken possession of this wine yet, and I wonder why it was not left a longer time in barrel. Heaven knows there is a wealth of material here, although no sense of heaviness or alcoholic heat.

-David Schildknecht (The Wine advocate , June 2009)



1975 - Domaine Puig-Parahy Rancio

Rating: 95

Tasting :

The Puig-Parahy 1975 Rancio smells and tastes of purple plum, fig, toasted nuts, and bitter-sweet chocolate, with a more robust and youthful – though correspondingly less ethereal – personality than the 1981. The oxidation here manifests itself more in deep, smoky, toasted characteristics that fold especially beautifully into the chocolaty, nutty richness, and caramelization, as well as in the wine's combination of silkiness of texture and underlying firmness. And yet, there is a certain snap and brightness – almost like a whip's lash – in the finish. This could serve as a memorable accompaniment to many a dessert.

-David Schildknecht (The Wine advocate , June 2009)



2005 - Domaine Puig-Parahy Syrah

Rating : 89

Tasting :

Puig's 2005 Syrah is full of ripe cassis tinged with smoke and black pepper. Rich and generous on the palate, with notes of toasted praline, licorice, and dark chocolate emerging, it finishes with sappy, satisfying length. This should be enjoyable for at least 2-3 more years, although I hazard that prognosis without experience with the evolution of individual Puig-Parahy cuvees.

-David Schildknecht (The Wine advocate , June 2009)



2005 - Domaine Puig-Parahy Cotes du Roussillon le Fort Saint Pierre

Rating : 87

Tasting :

The 2005 Cotes du Roussillon Fort Saint-Pierre (raised in tank) is a blend of Syrah (vines over 30 years in age, which is pretty venerable by local standards) with smaller amounts of Grenache, Carignan, and Mourvedre. A whiff of volatility in the nose does not too much detract from ripe cassis, black cherry and prune aromas, augmented by pungent suggestions of wood smoke and crushed stone. In the mouth, this is expansive and rich, and the finish is sweet and long, with chocolate, black fruit preserves, and stone, faintly disturbed by heat and dryness of tannin.

-David Schildknecht (The Wine advocate , June 2009)



2005 - Domaine Puig-Parahy Carinyana 1878

Rating : 90

Tasting:

While the label 2005 Carinyana 1878 might seem self-explanatory outside of the improbable world of Domaine Puig-Parahy, here I suppose it is worth noting that 1878 is the year in which the parcel of Carignan in question was planted, which incidentally signaled the estate's post-phylloxera revival. Mulberry, iodine, wood smoke, and toasted walnut migrate from the nose to a palate of dense concentration and remarkable brightness, but with no pretensions of polish. This is a bit like Carignan in the role of Barbera. Bitter notes of herb and scrub as well of wet stone add interest to a long and stimulating finish. I could imagine this keeping for years, but have not yet had an opportunity to test that hypothesis against any older vintages.

-David Schildknecht (The Wine advocate , June 2009)

