



VIGNERONS DE CHUSCLAN

General Reviews: 2003-2006 Vintages

Wine Spectator

	<u>Price</u>	<u>Rating</u>
<p>La Ferme de Gicon 2006 Has airy red and black cherry and herb notes, with a modest finish. Drink now. 30,000 cases imported. –JM</p>	\$9	83
<p>Les Genets 2004 Shows some toast, which lends a firm feel to the cherry and raspberry fruit before giving way to a sandalwood hint on the finish. Drink now. 2,500 cases imported. –JM</p>	\$16	85
<p>Les Monticauts 2004 Stays fresh despite the slightly firm mocha toast, with raspberry and blackberry fruit pushed through the finish by mineral and toast notes. Drink now. 3,000 cases imported. –JM</p>	\$16	86



<p>Les Genets 2004 This is 50% Grenache, with the balance a blend of Syrah, Mourvèdre, Cinsault and Carignan from vines averaging 40 years of age. The result showcases cherry and plum aromas and a velvety, creamy texture. Peppery spice comes in on the finish, completing the package. Just lacks a little depth or it would have scored higher. — J.C. (11/15/2006)</p>	\$15	86
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[Les Ribieres 2003](#)

This blend is 50-50 Grenache and Syrah, boasting a complex bouquet that encompasses scents of leather, prune and meat, all of which make it a dark and stewy wine. Still, it has a nicely supple—verging on creamy—texture and some chewy tannins on the finish that give it welcome grip. — J.C. (11/15/2006)

\$15

87