

Domaine Antugnac

Limoux



2007 Pinot Noir

"The Antugnac Pinot Noir is a thoroughly satisfying, barrel-rendered representation of the classic Pinot virtues. Ripe but tartly refreshing red fruits mingle with an intriguing 'sure –this-is-100%-grapes?' meatiness. A bright yet caressingly-textured and uplifting palate impression segues into a sweetly-fruited yet also bright, savory, saline finish. If all of the consumers who are being served mediocre or even dreadful Pinot by the glass in response to this vine's recent stardom could instead drink Domaine Antugnac, the effect might be even more dramatic than that of a certain movie. And if merchants or wine growers try to tell you that high quality Pinot can't be made to sell for \$15, now you know that they're wrong. I have no idea whether this will be worth enjoying past the next 12-15 months, but buy by the case to last until then!"

88 points- David Schildknecht, The Wine Advocate # 178

"The nose of Antugnac's 2007 Pinot Noir mingles dried cherries, smoked meat, and a hint of sweat in a way unique to this grape variety. Full of sap and refreshment, it's slightly tart red fruits are tinged with salt, wood smoke, and ginger, leading to an impressively persistent and invigorating finish."

88 points- David Schildknecht, The Wine Advocate #184 (August 2009)

2008 Chardonnay

"Domaine Antugnac—the Aude Valley project of Jean-Luc Terrier and Christian Collovray of Domaine des Deux Roches in the Mâcon—has produced outstanding successors to the wines I lauded last year in these pages and while the prices have inched up slightly since then, no one can fault these offerings on value, indeed as I wrote then, if merchants or wine growers try to tell you that high quality Chardonnay or Pinot can't be made to sell for around \$15, here's proof to the contrary. Their 2008 Chardonnay smells of apple blossom, honeysuckle, fennel, and grapefruit, offers luscious, mouth-filling pineapple and grapefruit with invigorating salty and herbal accents, and finishes with remarkably persistent fruit and savory mineral suggestions both more interesting and more delightful than one is generally apt to find in any \$25—much less \$15—bottle of Chardonnay, whatever its country of origin. I would plan to enjoy this over the next 12-18 months."

88 points- David Schildknecht, The Wine Advocate #184 (August 2009)

2007 Chardonnay

"The Antugnac 2007 Chardonnay is redolent of fresh apple, honey, and pungent, shrubby herbs. Delicate yet mouth-filling and briskly refreshing, it offers uncanny wet stone, chalk, and salt suggestions of minerality you would not expect for its price or place."

87 points- David Schildknecht, The Wine Advocate #178

2007 Limoux “Aux Bons Hommes”

“Under the Château d’Antugnac label, the 2007 Limoux Aux Bons Hommes is quite distinctively delicious. Aromas and flavors of nut oils, smoky black tea, bark, tart black raspberries, and cassis inform a wine that combines density of underlying material with brightness and lift such as one might expect from top-flight Bourgogne, and a salty, chalky finishing savor that reels you in for the next sip. The tannins here are a tad rustic, but follow this wine’s evolution—which may well be fascinating—over the next 2-3 years.”

89 points- David Schildknecht, The Wine Advocate # 184

2008 Closerie des Lys “Les Fruitières” white

“After extolling last year as well as elsewhere in this report the amazing \$15 Chardonnay and Pinot Noir from Domaine Antugnac—the Aude Valley project of Jean-Luc Terrier and Christian Collovray of Domaine des Deux Roches in the Mâcon—imagine my surprise this year to receive samples from them of wines yet less expensive under a second label, ‘Closerie des Lys.’ The make-up of the latter, however—which includes some contract grapes—is completely different (nor are grape varieties employed indicated on their labels). The white 2008 Closerie des Lys Les Fruitières is equal parts Chardonnay, Sauvignon Blanc, and Vermentino, and smells mouth-wateringly of apple, grapefruit, pineapple, lemon zest, and mint. It clings impressively with resinous, saline notes accompanying its tart fruits, and finishes with ample refreshment and a slight, by no means unpleasant bitterness. Enjoy it over the coming 6-9 months.”

87 points- David Schildknecht, The Wine Advocate # 184

2008 Closerie des Lys “Les Fruitières” red

“The red 2008 Closerie des Lys Les Fruitières is Merlot blended with 20% of the two Cabernets. It offers a deep, purple hue that presages its sappy, lightly salt-tinged cherry fruit, and finishes with a pleasant combination of refreshment and slight chew as well as hints of green herbs and nutty, leafy greens. Enjoy it over the coming year.”

86 points- David Schildknecht, The Wine Advocate # 184