

Mas des Dames

Côteaux du Languedoc



“The long-legged graceful Lidewij Van Wilgen, once strategic director of an advertising agency, became disillusioned with the cynical materialism of their life in Amsterdam. In 2002, with their three little girls, they bought an 18th-century farmhouse in the hills of Murviel-lès-Béziers. She farms organically with minimum intervention. The farm is in an amphitheatre and the 14 ha of vineyards are divided into small, old plots scattered around the hillside slopes. Lidewij has an aura of quiet calm, but the impeccable execution of her wines betray a fierce drive for perfection. Already recognised by many, this estate is only going to go from strength to strength.”

Tamlyn Currin, www.jancisrobinson.com (May 31, 2010)

2008 Côteaux du Languedoc “La Dame”

“Drink 2011-2015. 50% Grenache, 30% Syrah and 20% old-vine Carignan. Smells so lovely I wanted to climb into the glass - notes of bacon entwined with blackberries and gorse, complex and incredibly evocative. Wrought-iron tannins arch elegantly over rich succulent fruit. So much garrigue and thyme. A wildness, a freshness and a long charming lingering finish. This is such a beauty. Very good value.”

17/20 points – Tamlyn Currin, www.jancisrobinson.com (May 31, 2010)

The following have also reviewed this wine:

2006 Côteaux du Languedoc “La Dame”: 89 points– David Schildknecht, The Wine Advocate (August 2009)

2005 Côteaux du Languedoc “La Dame”: 91 points- Kim Marcus, The Wine Spectator (August 31, 2008)

2007 Vin de Pays des Côteaux de Murviel “La Diva”

“Drink 2011-2017. 50% Syrah, 35% Grenache, 15% Alicante (very old vines with a yield of 15 hl/ha). Tight, tense, tomato edges, unfurling into aromas of wild strawberry and green thyme. Hints of lavender and purple. The tannins are intricately defined, long and glossy, and the fruit is deep, spiced and dark. Sous bois. Truffled edges. A beautifully woven wine that soars out of the glass. So so elegant. Very good value.”

17.5+/20 points– Tamlyn Currin, www.jancisrobinson.com (May 31, 2010)

“This is the sort of wine that would make me very, very nervous if I were trying to charge people \$65 for Châteauneuf-du-Pape. A blend of 50% Syrah, 40% Grenache and 10% Alicante, it is rich and packed with ripe fruit, but also shows lots of character in the form of exotic, earthy aromas and flavors around the edges. This earthiness is on the right side of the line dividing “earthy” from “dirty,” and these notes are accents rather than dominant elements, so nobody should shy from the wine on this account. There is enough tannin to focus and frame the wine, but the finish is still quite soft and inviting, making this a great choice for braised meats like lamb shanks.”

92 points– Michael Franz, winereviewonline.com (November 30, 2010)

2009 Côteaux du Languedoc Rosé

“40% Grenache, 40% Mourvèdre and 20% Syrah with 10% vinified in barrel. Made by skin contact. Rose petals on the nose and raspberries on the palate. Again, those wild flowers border an elegant but neatly determined structure and vibrant herbal length.”

16/20 points– Tamlyn Currin, www.jancisrobinson.com (May 31, 2010)

2008 Vin de Pays d’Oc blanc

“Drink 2010-2011. 100% Grenache Blanc grown in fossilised-oyster soil. Aged in old French oak. The scent of wild flowers in sunshine - gorse and cowslips and mimosa. Delicate, nuanced sage and pear, a touch of saffron. Just a tiny bit of lemon peel with honeyed pears underneath oh-so-fragrant dried sage leaf.”

17/20 points– Tamlyn Currin, www.jancisrobinson.com (May 31, 2010)