

Dom de Cébène, Belle Lurette 2020 Faugères

18



Full bottle 1,336 g. Certified Ecocert organic and Demeter biodynamic. Mostly old Carignan bush vines (over 100 years old) planted on schist, with a little bit of Mourvèdre and Grenache. Very low yields (15–20 hl/ha), hand-picked, and fermented in small-parcel batches. Spontaneous fermentation in stainless steel.

The purity of this wine is stunning. Soaring fruit. Limpid, jewelled; liquid rubies. This might be the best vintage of Belle Lurette so far. Deep. An obsidian core of minerality. But gentle. A whisper of dust. Somehow, Brigitte Chevalier has managed to coax satin-sheathed tannins out of those gnarly old vines. Hauntingly beautiful. *Shibui* in a glass. (TC)

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| Producer | Dom de Cébène |
| Cuvée | Belle Lurette |
| Appellation | Faugères |
| Region | Languedoc |
| Country | France |
| Colour | Red |
| Alcohol | 13% |
| Score | 18 |
| When to drink | 2022 – 2030 |
| Published on | 5 Sep 2022 |
| Date tasted | 2 Sep 2022 |
| Reviewer | Tamlyn Currin |

Top 3 wines from this producer

Dom de Cébène, Belle Lurette 2020 Faugères

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Dom de Cébène, Belle Lurette 2011 Faugères

18

Dom de Cébène, Belle Lurette 2011 Faugères

18

Average producer score
Based on 100 tasting notes

Dom de Cébène

16.9