



Jancis Robinson, MW
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[More Languedoc and Roussillon 2020](#)

A picture taken from Cébène by Jancis Robinson, MW, July 2020

Jancis writes :

“While there [at Domaine de Cébène], I was treated to verticals of three of the four cuvées made by the estimable Brigitte Chevalier of Domaine de Cébène ... you will find my enthusiastic tasting notes below”.

Dom de Cébène, Les Bancèls 2017 Faugères 17

An early-drinking vintage. Well-developed nose. Very sweet start. Lots of structure and vitality. Long. Saline and sweet. Relatively assertive for a wine from this producer. Drink 2020 – 2033

Dom de Cébène, Les Bancèls 2016 Faugères 17.5

Deep purplish crimson. Rather claret-like and savoury. Very approachable and round with polished tannins. Real life and energy. More concentrated than the 2015. More biodynamic influence, I was told. I liked the first bottle but Pierre was worried about it and opened a second bottle which had more marked acidity and was probably more typical of the vintage. The score relates to the first bottle. Drink 2020 – 2036

Dom de Cébène, Les Bancèls 2015 Faugères 17.5

A little paler than 2014 but still a healthy crimson. Another rather light nose – like the 2014. Very transparent and fresh but with a richness of fruit underneath. Still quite a bit of tannin but saline, lively and distinctly *aérienne*. This would make a great wine to introduce the domaine's style. Drink 2021 – 2034

Dom de Cébène, Les Bancèls 2014 Faugères 17.5

Mid crimson. Clean and fresh and very direct. Still lots of life to this and no single element dominates. A really serious wine with saline minerality and strong schist element. Racy and energetic. Drink 2018 – 2032

Dom de Cébène, Les Bancèls 2011 Faugères 17

A year of big yields, so people thought the vintage would taste diluted but they were wrong. The wines were pretty tannic in fact.

Healthy crimson. Light nose initially but big and rich on the palate. Velvety. Very sweet and very charming now. Gorgeous palate. Perfectly showcases the balance of this bottling. Drink 2016 – 2030

Dom de Cébène, Les Bancèls 2009 Faugères 17

Magnum. Deep crimson with light evolution at the rim. Sweet, velvety with a hint of cordite. Very voluptuous. Rich and a bit more ambitious than the Ex Arena 2009 but perhaps less charming. A bit more serious. Hint of mint. Very well integrated with just a hint of sweet rose petals. Still a little tannin in evidence even after 11 years! Drink 2015 – 2026

Dom de Cébène, Les Bancèls 2008 Faugères 17

This was the first vintage (when she also made Felgaria.) 40% Syrah 40% Grenache 20% Mourvèdre. Made in a bare-earth winery in Caussiniojous and using little electricity.

Mid garnet (much deeper than Ex Arena). A little tarmac and lots of evolution. Lots of sweet leather and real structure. Fresh fruit and rich. Long. Savoury. Lots to get your teeth into. Impressive for its age. Drink 2013 – 2023

Dom de Cébène, Ex Arena 2016 IGP Pays d'Oc 16.5+

Mid crimson. A little animal on the nose. Sweet raspberry-hard-candy flavours and light tannins still. Grainy finish. A little severe at the moment (but then I have just been seduced by the 2009 in magnum...). Drink 2021 – 2031

Dom de Cébène, Ex Arena 2016 IGP Pays d'Oc 17+

Bottled end April 2020.

Pale raspberry red. Light and floral. Rich nose with structure and a light animal note but real appeal. This should evolve very well. Very charming and digestible. Notably long.

Drink 2020 – 2033

Dom de Cébène, Ex Arena 2009 IGP Pays d'Oc 17

Magnum. Usually 85% Grenache, 15% Mourvèdre on deep marine sediment: sand. It drains rapidly but it's deep.

Pale ruby with even a hint of orange. Charming and sweet and even tastes a little like rose petals. Lively finish with some real freshness on the end. Still very lively indeed even though this was made as a bistro wine for early drinking! Drink 2012 – 2024

Dom de Cébène, Felgaria 2017 Faugères 17

Deep crimson. Rich nose but with extraordinary freshness and finesse for a Mourvèdre.

Unusual! Made for the future. Very pure and polished. Saline again. *Aérienne*. Brigitte Chevalier is really getting in the groove now. 14% Drink 2022 – 2035

Dom de Cébène, Felgaria 2015 Faugères 17

Deep, healthy crimson with a hint of purple. Full, ripe and opulent on the nose. Still quite youthful on the palate, just settling down ... tannins still in evidence. Masses of vibration and tension and unusual persistence, yet again. You could serve this in 2020 with some quite assertive food but it probably needs until 2021 to calm down and express itself anything like fully. 14% Drink 2021 – 2032

Dom de Cébène, Felgaria 2013 Faugères 16.5

Tasted at the domaine. Rich and chocolatey on the nose. Full and round and fully expressed with strong salinity. A little bit hot on the end – even though Pierre Roque (Brigitte Chevalier's husband and wine consultant) was assiduous in serving all these wines at 16 °C. Lots to chew on. 14% Drink 2019 – 2028

Dom de Cébène, Felgaria 2013 Faugères 16.5

Tasted at home, four days after the same wine was tasted at the domaine. Bright crimson with no sign of ageing. Now on the nose this really does smell like Mourvèdre! But mountain Mourvèdre ... Very savoury notes of ferns and other vegetation on the finish. Much lighter than most wines from this variety. There's a slight disconnect between the ripeness on the nose and the edgy, less-than-full ripeness on the palate. Delicate and, again, incredibly persistent.

14% Drink 2019 – 2027

Dom de Cébène, Felgaria 2010 Faugères 17

Healthy crimson with a very pale rim. Mourvèdre in a tutu on the nose. Sweet, charming, fully evolved start and such finesse! With a little saline chew on the end. Truly a wine of place more than a varietal expression. Perhaps at its peak now but going nowhere fast. Wafts over the palate for a good minute after being tasted. 14% Drink 2016 – 2027

Dom de Cébène, Felgaria 2009 Faugères 16.5

Much finer and less evolved than the 2008 and still with lots to give. Beautifully integrated. Almost claret-like! Tonic! Pierre Roque commented that he wished he had kept a bit of stems in here. 14% Drink 2015 – 2026

Dom de Cébène, Felgaria 2008 Faugères 16.5

The Mourvèdre-based cuvée.

Very deep blackish crimson. Definitely a fully mature wine on the nose. Sweet and round and perfect for roast game. Very respectably aged. Amazing for a first vintage. Long and rich. Though in many other contexts it may perhaps be regarded as old before its time. Drink 2013 – 2023

Dom de Cébène, À La Venvole 2019 Faugères 16.5

A new cuvée for this producer, designed to showcase the elegance of Faugères but meant for earlier drinking. From the vines around the cave. Grenache, a bit of Syrah and some Carignan, young and old. They will make it every year. Venvole is an old French expression meaning à l'improviste or unexpectedly.

Very immediate. Very rich and clean and straight to business. Fine tannins and still slightly chewy. Saline finish. Like licking schist. Less extraction than the other cuvées but it's still long and exhibits crunchy fruit. Drink 2020 – 2025