

DOMAINE DE
CÉBÈNE

BRIGITTE CHEVALIER



The Wine Advocate # 230 April 2017

« Wow, what a wine ! « : Felgaria 2015 (94-97), Jeb Dunnuck

The Wine Advocate # 218 April 2015

« One of my favorite producers in Faugères, **Domaine de Cébène** is run by the passionate and talented Brigitte Chevalier. ...

Her wines are always beautifully textured and shine for their balance and elegance », Jeb Dunnuck

The Wine Advocate # 212 April 2014

« **Top producers** here [Faugères] include ... **Domaine de Cébène** », Jeb Dunnuck



(94 - 97)

2015 Domaine de Cebene Faugères Felgaria

Not yet bottled, the inky colored, 2015 Faugères Felgaria (85% Mourvèdre and 15% Syrah) offers an incredible bouquet of saddle leather, black raspberries, spice and dried flowers. Deep, rich, concentrated, incredibly layered and seamless, it has no hard edges, impeccable balance and a killer finish. Wow, what a wine!

- Jeb Dunnuck (March, 2017)

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94

2014 Domaine de Cebene Faugeres Felgaria

The Mourvèdre-dominated wine from this estate, the 2014 Faugeres Felgaria (80% Mourvèdre and the balance Syrah, Grenache and Carignan) sports a deep ruby color with a lighter purple rim. Pepper, blueberries, blackberries, freshly crushed rocks and leafy herbs all emerge from this elegant, ethereal beauty. Possessing full-bodied richness, an utterly seamless texture with building fine tannin, this is a killer little Faugères that will drink well for a decade.

- Jeb Dunnuck (March, 2017)

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92

2015 Domaine de Cebene Faugeres les Bancelis

Sporting a deep, vibrant color, the 2015 Faugeres les Bancelis is a ripe, sexy blend of 40% Syrah, 40% Grenache and 10% each of Mourvèdre and Carignan. Blackberries, crushed rocks, flowers and hints of wild flowers all emerge from this medium to full-bodied, sexy, layered, ripe and decadent beauty that has no hard edges, sweet tannin and a great finish. Don't miss it!

- Jeb Dunnuck (March, 2017)

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(92 - 94)

2015 Domaine de Cebene Faugères Belle Lurette

Tasted out of barrel, the 2015 Faugères Belle Lurette should be an incredible wine and a fabulous expression of Carignan. Made from 90% old-vine Carignan and the rest Grenache and Mourvèdre, all from higher-elevation schist soils and aged in stainless steel, it offers full-bodied, deep, rich aromas and flavors of black fruits, spice, new leather and dried violets. The tannin quality is first rate (and with Carignan, that's not an easy feat). It should drink nicely right out of the gate.

- Jeb Dunnuck (March, 2017)

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CÉBÈNE

BRIGITTE CHEVALIER



94
points
Drink: 2014-2024

**2011 Domaine de Cebene
Faugeres Felgaria**

One of the most impressive wines in the appellation, the 2011 Faugeres Felgaria is a blend of equal parts Mourvedre and Syrah that spent 11 months in 500-liter demi-muids. Decadently rich and layered, with thrilling notes of spiced raspberries, licorice and crushed rock-like minerality, this full-bodied, sweetly fruited and voluptuous Faugeres has a rock star texture and a gorgeous finish. Hard to resist now, it should evolve gracefully for upwards of a decade. Don't miss it!

I was blown away by these efforts from oenologist Brigitte Chevalier. Creating this domaine in 2006, she has a bevy of old vines located in the cooler, higher elevation and more northern portion of the appellation. She fashions ripe, yet polished and beautifully balanced wines that savvy readers need to seek out! www.cebene.fr

Importer: Calvert Woodley, Washington DC; tel. (202) 966-4400

- Jeb Dunnuck (April, 2014)

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93+
points
Drink: 2015-2021

**2013 Domaine de Cebene
Faugeres Belle Lurette**

Made from 70-100 year-old Carignan vines (also incorporates some Grenache and Mourvèdre) and aged in stainless steel, the 2013 Faugères Belle Lurette sport an inky purple color to go with textbook Carignan plum, new leather, distilled herbs and licorice aromatics. Medium to full-bodied, with terrific purity, integrated acidity and ultra-fine tannin, it's a great Faugères to enjoy over the coming 4-6 years.

One of my favorite producers in Faugères, Domaine de Cébène is run by the passionate and talented Brigitte Chevalier. She's just finished work on a new winery, and her wines are always beautifully textured and shine for their balance and elegance. She makes four cuvees: the Les Bancèls, named after the schist soils of the region and a blend of Syrah, Grenache and Mourvedre; The Belle Lurette based largely on Carignan; The Ex Arena the Grenache heavy blend aged all in stainless steel; and the Felgaria, which is mostly Mourvedre driven. These are beautiful wines worthy your hard earned money.

- Jeb Dunnuck (April, 2015)

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93
points
Drink: 2015-2025

**2009 Domaine de Cebene
Faugeres Felgaria**

Chevalier's Felgaria cuvee is based mostly on Mourvèdre, and is the richest, most structured wine in the lineup. It's also aged 10 months in new oak. The 2009 Faugères Felgaria offers lots of black fruits, spring flowers, truffle and assorted meatiness to go with a medium to full-bodied, ripe, textured style on the palate. This is a beauty wine that does everything right, and while it doesn't pull any punches on the ripeness scale, it's always fresh, lively and balanced. It will have over a decade of longevity.

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CÉBÈNE

BRIGITTE CHEVALIER



 **92**
points
Drink: 2014-2021

**2012 Domaine de Cebene
Faugeres Belle Lurette**

The 2012 Faugeres Belle Lurette is a stunning blend of 70% old-vine Carignan (70+-year-old vines) and the balance Grenache and Mourvedre. Aged 11 months in stainless steel, it offers a floral, perfumed profile with notions of kirsch, raspberry, scrub brush and crushed flowers all emerging from the glass. Medium-bodied and layered on the palate, with a seamless, sexy texture and notable balance, it's a rock star effort to drink over the coming 5-7 years.

I was blown away by these efforts from oenologist Brigitte Chevalier. Creating this domaine in 2006, she has a bevy of old vines located in the cooler, higher elevation and more northern portion of the appellation. She fashions ripe, yet polished and beautifully balanced wines that savvy readers need to seek out! www.cebene.fr

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 **91**
points
Drink: 2014-2021

**2011 Domaine de Cebene
Faugeres les Bancelis**

Also impressive, the 2011 Faugeres Les Bancelis checks in as a blend of Syrah, Grenache, Mourvedre and Carignan that spent 11 months in stainless steel. Named after the schist soils of the appellation, it possesses a sweetly fruity, polished feel, with black raspberry, cassis, toast, spring flowers and creamy licorice giving way to a medium-bodied, hedonistic and impressively made profile on the palate. It should shine for 5-7 years.

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 **92**
points
Drink: 2015-2022

**2012 Domaine de Cebene
Faugeres Felgaria**

Chevalier's Felgaria cuvee is based mostly on Mourvèdre, and is the richest, most structured wine in the lineup. It's also aged 10 months in new oak. While I rated the 2011 94 points last year, the 2012 Faugères Felgaria isn't far behind and is a smoking 2012. Big, rounded, supple and mouth filling, with lots of minerality in its black and blue fruits, wild herbs, licorice and underbrush aromas and flavors, it covers the palate in fruit, has medium to full-bodied richness and tons of character. It should have no problems continuing to knock your socks off through 2022.

One of my favorite producers in Faugères, Domaine de Cébène is run by the passionate and talented Brigitte Chevalier. She's just finished work on a new winery, and her wines are always beautifully textured and shine for their balance and elegance. She makes four cuvees: the Les Bancelis, named after the schist soils of the region and a blend of Syrah, Grenache and Mourvedre; The Belle Lurette based largely on Carignan; The Ex Arena the Grenache heavy blend aged all in stainless steel; and the Felgaria, which is mostly Mourvedre driven. These are beautiful wines worthy your hard earned money.

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92

2015 Domaine de Cebene IGP Pays D'Oc Ex Arena

The Grenache-dominated cuvee is the 2015 IGP Pays D'Oc Ex Arena, 85% Grenache and 15% Mourvèdre brought up in stainless steel. It offers textbook Grenache notes of wild strawberries, blackberries and rose garden in its medium to full-bodied, elegant, seamless personality. With ultra-fine tannin, gorgeous purity and no hard edges, it should drink nicely for 5-6 years, possibly longer.

- Jeb Dunnuck (March, 2017)

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90

2014 Domaine de Cebene Faugeres les Bancelis

The 2014 Faugeres les Bancelis is made from 40% Syrah, 40% Grenache, and 10% each of Mourvèdre and Carignan. From all schists soils and raised in stainless steel, it's another moderately concentrated, fresh, pure and lively effort that has outstanding notes of violets, crushed flowers, cassis and the essence of blackberry fruit. It should keep nicely through 2022.

- Jeb Dunnuck (March, 2016)

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92

2013 Domaine de Cebene Faugeres Felgaria

The only 2013 presented (I reviewed the remainder of the 2013s last year), the 2013 Faugeres Felgaria is the Mourvèdre-dominated blend that includes smaller amounts of Syrah, Grenache and Carignan. It's one of the few wines from this estate that's vinified and aged in demi-muids. Black raspberries, cassis, crushed rock and damp earth all emerge from this medium to full-bodied, fresh, elegant effort, and it has good acidity and ripe tannin. It should be at its best from 2018-2025.

- Jeb Dunnuck (March, 2016)

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90

2010 Domaine de Cebene Faugeres Felgaria

Chevalier's Felgaria cuvee is based mostly on Mourvèdre, and is the richest, most structured wine in the lineup. It's also aged 10 months in new oak. Surprisingly, I found the 2010 Faugeres Felgaria to be more upfront, charming and straightforward than the 2009. It offers lots of sweet black raspberry, cassis, licorice and crushed flower-like notes to go with a medium-bodied, polished and elegant feel on the palate. This might gain a smidge more depth and richness with another year in the cellar, yet I still see no need to delay gratification here.

- Jeb Dunnuck (April, 2015)

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CÉBÈNE

BRIGITTE CHEVALIER



90
points
Drink: 2015-2020
eRobertParker.com

**2012 Domaine de Cebene
Faugeres les Bancels**

The 2012 Faugères Les Bancèls is similar in style to the 2010, with a rounded, supple and sexy style that stays fresh and highly drinkable. Made from Syrah, Grenache and Mourvèdre (with a splash of Carignan), with each variety vinified separately in stainless steel tanks, it's medium to full-bodied, has a full, rich mid-palate and lots of sweet fruit on both the nose and palate. As with the 2010, there's an upfront feel here, yet I suspect it will evolve nicely on it balance for at least 4-5 years.

One of my favorite producers in Faugères, Domaine de Cébène is run by the passionate and talented Brigitte Chevalier. She's just finished work on a new winery, and her wines are always beautifully textured and shine for their balance and elegance. She makes four cuvees: the Les Bancèls, named after the schist soils of the region and a blend of Syrah, Grenache and Mourvedre; The Belle Lurette based largely on Carignan; The Ex Arena the Grenache heavy blend aged all in stainless steel; and the Felgaria, which is mostly Mourvedre driven. These are beautiful wines worthy your hard earned money.

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90
points
Drink: 2015-2019
eRobertParker.com

**2013 Domaine de Cebene
Faugeres les Bancels**

The latest release, the 2013 Faugères les Bancèls has a cooler climate feel in its peppery herbs, underbrush, crushed rock and crunchy blackberry-like fruits. Medium-bodied, pure, elegant and with both freshness and moderate structure, it's a classy wine to drink over the coming 4-5 years.

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91
points
Drink: 2015-2020
eRobertParker.com

**2010 Domaine de Cebene
Faugeres les Bancels**

The 2010 Faugères Les Bancèls is a blend of Syrah, Grenache and Mourvèdre that's aged all in stainless steel. It's a seamless, fruit forward, sexy effort that gives up lots of leafy herbs, licorice, truffle and sweet black currant like fruit. It's drinking nicely today, but should continue to evolve nicely.

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88
points
Drink: 2015-2020

**2012 Domaine de Cebene Ex
Arena**

The Ex Arena cuvee is largely based off of Grenache, yet also incorporates a small part of Mourvèdre. It's aged 9 months in stainless steel prior to bottling. The 2012 Ex Arena is an impeccably made, high quality wine from this estate. Giving up lots of baking spices, raspberry, licorice and toasted spices, it's medium-bodied, pure and elegant on the palate. The normal blend of 85% Grenache and 15% Mourvèdre, drink it anytime over the coming 4-5 years.

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89
points
Drink: 2015-2020

**2013 Domaine de Cebene Ex
Arena**

The Ex Arena cuvee is largely based off of Grenache, yet also incorporates a small part of Mourvèdre. It's aged 9 months in stainless steel prior to bottling. The 2013 Ex Arena (85% Grenache) has beautiful, extremely floral bouquet of sweet berry and plum fruits, lilac, peony and spice. This all flows to a medium-bodied wine that has integrated acidity, a pretty, balanced and elegant feel and enough depth and richness to keep it going for 4-5 years or so.

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90
points
Drink: 2015-2020

**2010 Domaine de Cebene Ex
Arena**

The Ex Arena cuvee is largely based off of Grenache, yet also incorporates a small part of Mourvèdre. It's aged 9 months in stainless steel prior to bottling. The 2010 Ex Arena has impressive density and depth in its medium-bodied, rounded and textured personality. Offering up notions of peppery herbs, licorice and mostly darker fruits, it's drinking nicely today and should continue to do so for another 4-5 years easily.

One of my favorite producers in Faugères, Domaine de Cébène is run by the passionate and talented Brigitte Chevalier. She's just finished work on a new winery, and her wines are always beautifully textured and shine for their balance and elegance. She makes four cuvees: the Les Bancèls, named after the schist soils of the region and a blend of Syrah, Grenache and Mourvedre; The Belle Lurette based largely on Carignan; The Ex Arena the Grenache heavy blend aged all in stainless steel; and the Felgaria, which is mostly Mourvedre driven. These are beautiful wines worthy your hard earned money.

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CÉBÈNE

BRIGITTE CHEVALIER




89
points

2009 Domaine de Cebene Ex Arena

The Cebene 2009 Ex Arena reveals that the relative delicacy and levity of this cuvee's 2008 and 2010 instantiations was not due to vintage. Chevalier is out to achieve a wine of elegance and finesse, not trying to push too hard to extract the potential of her 25-year-old Grenache vines and at the same time wanting to take best advantage of these deep but highly friable, sedimentary soils. (She also favors an old-fashioned basket press to achieve an inefficient but pure yield of young wine.) Pure strawberry fruit is infused with chalk, alkali, and salt, but there is also more sense of tannin here than in the infant 2010, making for a faintly grainy feel to the finish. I envision this being best over the next several years, but perhaps more depth will emerge as well as unanticipated stamina.

Veteran oenologue Brigitte Chevalier (about a few of whose many projects I have written in the past) established her own Domaine de Cebene in 2006. Her Faugeres grows near Bedarieux at the high, cool, northern edge of that appellation, on a strikingly butte-like, terraced schistic outcropping. The Les Bancelles - named for an expression referring to the shards of schist - is half Syrah and the rest Grenache and Mourvedre; the Felgaria - from an ancient name for Faugeres - minimum half Mourvedre and the balance Syrah and Grenache. Domaine de Cebene also incorporates a second, geologically complex site of deep, sandy and stony marine sediments near Corneilhan, just north of Beziers - planted to Grenache that Chevalier vinifies vendang...

- David Schildknecht (June, 2011)

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(89-90)
points
Drink: 2011-2015

2010 Domaine de Cebene Ex Arena

Vivid plum, strawberry, black raspberry, and chocolate inform Chevalier's 2010 Ex Arena, which displays remarkable polish considering it is only April and the wine in tank. A tender, pure expression of Grenache that gains extra richness thanks to its Mourvedre component; this finishes soothingly yet preserving a measure of sheer refreshment. I foresee seductive early drinking though the wine will certainly perform well for at least 3-4 years, based on how its earliest instantiations are now showing.

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- David Schildknecht (June, 2011)

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90
points
Drink: 2011-2015

2008 Domaine de Cebene Ex Arena

Chevalier's 2008 Faugeres Ex Arena displays a smoky overtone I didn't noticed in its two successors, accompanying lightly-cooked yet tart-edged black raspberry and strawberry. Initially, I detected a very slightly drying spot of tannin in the finish, but a bottle that had been open for several hours had acquired such a mouthwatering salinity and marrow-like carnal richness as to render the slight tannic roughness here no more than a slight annoyance. Notes of black tea and a light shimmer of crystalline minerality add allure to the sustained finish. This ought to prove quite versatile over the next 3-4 years.

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