


Parker Praises Le Couroulu 2000, 2001 Vintages



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Robert M. Parker, Jr.'s

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LE COUROULU	2001	VACQUEYRAS CUVÉE CLASSIQUE	(\$18.00-20.00)	RED	(85-87)
LE COUROULU	2000	VACQUEYRAS CUVÉE CLASSIQUE	(\$18.00)	RED	90
LE COUROULU	2001	VACQUEYRAS VIEILLES VIGNES	(\$20.00-25.00)	RED	(86-87+)
LE COUROULU	2000	VACQUEYRAS VIEILLES VIGNES	(\$20.00-23.00)	RED	91

Another impeccably run Vacqueyras estate, Le Couroulu is a name that southern Rhône enthusiasts should search out. The 2001s reveal cooler-climate, crisper styles than the more succulent, fleshy 2000s. Both 2001s reveal excellent deep ruby/purple colors, sweet cassis and cherry fruit, medium body, vibrant acidity, some minerality, and moderate tannin. The 2001 Vacqueyras Vieilles Vignes is longer in the mouth, hence the potential for more ageability and a higher score. The regular cuvée should be drunk over the next 4 years, and the Vieilles Vignes will last for 6-7.

The 2000s performed better out of bottle. The opaque ruby/purple-colored 2000 Vacqueyras Cuvée Classique offers a gorgeous nose of crème de cassis, kirsch liqueur, licorice, pepper, and Provençal herbs. Sweet fruit, an unctuous texture, gorgeous ripeness, and an expansive

mouthfeel make for a hedonistic effort that lingers on the palate. Tannin is noticeable, but this wine is primarily sweet glycerin. Drink it over the next decade. One of the top wines of the appellation, the opaque purple-colored 2000 Vacqueyras Vieilles Vignes is more structured, with extremely high levels of tannin, extract, and richness, sweet flavors of black raspberries, cherries, and cassis, huge reserves of fruit, full body, superb purity, and excellent definition for a wine of such volume and mass. Anticipated maturity: 2004-2013. Represented by Russell Herman, Berkeley Heights, NJ; tel. (908) 771-9082, various American importers including Silenus Wines, Boston MA; V.O.S. Selections, New York, NY; Tropical Wines, Pompano Beach, FL; Import!, Madison, WI; and Elliott Bay Distributing, Seattle, WA; tel. (206) 850-5059