

# Wine & Spirits



**93 | Delas Frères** \$80  
**2016 Condrieu Clos Boucher** From a south-facing parcel near the tiny appellation of Château Grillet, this shows its power in the tightness of its build and depth of its savor. The flavors recall a peach in its entirety, from the bitter nap of the fuzz to the nuttiness of the pit; viognier's floral notes flirt around the edges, more herbal than sweet. It's young, and yet the restraint makes it easy to drink. The best thing to do would be to buy a case and watch it over the next decade. Only 6,000 bottles were made. *Maisons Marques & Domaines USA, Oakland, CA*



**91 | Delas Frères** \$18  
**2016 St-Joseph Les Challeys (Best Buy)** Sunny and firm, this blend of marsanne and roussanne contrasts apricot-rich fruit with lemon-zest acidity and delicate floral notes. It's ripe and yet delicate, charming and balanced, and a steal at \$18. *Maisons Marques & Domaines USA, Oakland, CA*



**91 | Delas Frères** \$24  
**2016 Crozes-Hermitage Les Launes (Best Buy)** Give this time in the glass and the initial marzipan scents turn to roasted rocks and Rhône garrigue, earthy flavors that give the wine staying power. Based on marsanne, with 20 percent roussanne, it's an elegant Crozes, lasting on clean acidity and honey-suckle scents. *Maisons Marques & Domaines USA, Oakland, CA*



**90 | Delas Frères** \$67  
**2016 Hermitage Domaine des Tourettes (Best Buy)** Old-vine fruit and ample time on the lees with frequent stirring contributed to the lush, supple texture of this wine. The flavors flow with the ease and density of warmed honey, countering the sweetness of its fruit with sharper notes of citrus and savory suggestions of stones. It will make a good companion to scallops in a cream sauce, now or in another eight to ten years. *Maisons Marques & Domaines USA, Oakland, CA*





**94 | Delas Frères** \$55  
**2015 Cornas Chante Perdrix (Best Buy)** This is pulled from a selection of parcels that Jacques Grange and Claire Darnaud-McKerrow have been transitioning to organic farming since 2013. Their latest vintage is at once firm and soaring. The tannins define it, fine-textured but abundant, providing the tight structural integrity for the wine; they also provide direction for the juicy black-plum flavors, which power ahead, picking up notes of licorice and espresso beans, herbs and dark, rich earth along the way. That energy suggests there's plenty more to come with time; tuck it away for at least five years. *Maisons Marques & Domaines USA, Oakland, CA*



**93 | Delas Frères** \$280  
**2015 Côte-Rôtie La Landonne** La Landonne makes some of the most intense wines of Côte-Rôtie, thanks to its steep slopes, iron-rich soils and location in the cooler northern end of the appellation. This wine started with a three-day cold maceration extended into a ten-day fermentation in open-topped vats with plenty of pump-overs and punch-downs before aging in new oak. It's a mass of black cherry and plum flavor upholstered in the smooth, smoky sweetness of that oak—plush and flashy, and built to last. *Maisons Marques & Domaines USA, Oakland, CA*



**92 | Delas Frères** \$67  
**2015 Côte-Rôtie Seigneur de Maugiron (Best Buy)** A selection from plots in the côtes Brune and Blonde, this is impressively fresh and juicy for all its smoky oak and dark-berry concentration. It's as if the tannins include air in their weave, allowing details of bacon fat and black olives, porcini and baking spice to show through. *Maisons Marques & Domaines USA, Oakland, CA*



**92 | Delas Frères** \$34  
**2015 Crozes-Hermitage Domaine des Grands Chemins** A cuvée from the land Delas Frères purchased in 2006, on the benchlands of the Rhône river, this is lush in both chocolate-cherry fruit and in coffee-scented oak. It needs a swirl in a decanter to show the wealth of flavor behind the makeup: grilled porcini and fresh-milled black peppercorns, licorice root and fresh earth. *Maisons Marques & Domaines USA, Oakland, CA*





**91 | Delas Frères** \$249  
**2015 Hermitage Les Bessards** Delas Frères releases a wine from this patch of granite only in years the team considers outstanding. In 2015, the wine started with a two-day maceration before fermentation in open-topped vats; regular punch-downs and pump-overs further extracted even more flavor. It shows this extraction in its dark, inky scents and its sweet density; it feels thick in its concentrated purple fruit, with a full complement of oak from a year in new and one-year-old barrels. Rich and sumptuous, it telegraphs winemaking ambition and rarity. Only 6,000 bottles made. *Maisons Marques & Domaines USA, Oakland, CA*



**93 | Delas Frères** \$100  
**2015 Hermitage Domaine des Tourettes** Delas Frères has some of the largest holdings on the Hermitage hill, with almost 25 acres of vines. This is blended from the *lieux-dits* L'Ermite and Le Sabot, as well as a portion from the granite-heavy soils of Les Bessards. Fermented in open-topped cement tanks, then aged in a mix of new and used barrels, it's a showy wine, packed with purple fruit and lavished with the sweet spice of oak. Behind that generous façade, however, granite-firm tannins power the wine, building in structure and density, and the sense that this will be even better with a decade of age. *Maisons Marques & Domaines USA, Oakland, CA*



**90 | Delas Frères** \$22  
**2015 Crozes-Hermitage Les Launes (Best Buy)** A Crozes with a sinewy build, this plaits its black-plum flavors with notes of earth and herbs, olives and spice. It feels firm and unfussy; a wine for cassoulet. *Maisons Marques & Domaines USA, Oakland, CA*

