

EL IXSIR



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EL CUVÉE XÈME ANNIVERSAIRE

93 P T

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REVIEWED BY

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SOURCE

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“The NV EL Cuvée Xème Anniversary is a special bottling of the EL, blending three fine and very recent vintages [...]. It is the typical grapes (roughly 55% Syrah, 35% Cabernet Sauvignon and 10% Merlot) aged for the typical time individually of 24 months in 50% new French oak. It comes in at 14% alcohol. Inky purple in color, this is a little sharp around the edges, but in most respects it seems much like the 2014 reviewed this issue. That is, it has finesse in the mid-palate—that’s always going to be a result of the terroir here, I suspect—a real backbone and great elegance. There’s plenty of power and this is very young. You might typically expect in a special non-vintage blend like this that there would be older vintages on display and more maturity, but the winery has gone in a different direction here. (The winery recommends at least 5 years in the cellar before tasting the first bottle, and then 10 years before tasting the second.) It certainly has plenty of room left to evolve and improve in the cellar, and it should age beautifully. There’s not a hint of age on opening this, actually. Two hours later, it was still painfully youthful but also increasingly refined and impressive. It looks like a big winner—not necessarily head and shoulders over something like the 2014, but it’s certainly very fine. ”