

ness of sausages off the grill. *Wines With Conviction, Dallas, TX*

**87 | Château Maris** \$15  
**2013 Minervois La Livinière La Touge (Best Buy)** Generous and juicy, this is a warm, plummy syrah-based blend with a little herbal inflection. Give it a light chill to reinforce its backbone. *Verity Wine Partners, NY*

**86 | Château Cazeveille** \$13  
**2013 Saint-Chinian Origine 1922 (Best Buy)** This is herbal and light; for a rosemary-scented vegetable tian. *DM Vineyards, Los Angeles, CA*

ROUSSILLON

**93 | Domaine Cabirau** \$23  
**2014 Maury Sec Serge & Nicolas (Best Buy)** In 2007, wine importer Dan Kravitz purchased this 13.5-acre domaine, with grenache vines dating back 60 years. Today he farms 18 acres, and works with the local cooperative to vinify his wines: Serge Soulatge takes care of the vines, and Nicolas Burger makes the wines. This 2014 blends 60 percent old-vine grenache with new- and old-vine carignan and syrah. It has a lovely transparency to its flavors, the richness of the plummy fruit balanced by fine, ferrous tannins and soft, dark earth. Entirely pretension-free, this is ready to drink now but also capable of aging in the cellar for another five to eight years. *Hand Picked Selections, Warrenton, VA*

**92 | Domaine Treloar** \$34  
**2010 Côtes du Roussillon Tahī** Jonathan Hesford and Rachael Treloar lived a block from the World Trade Center until shortly after 9/11, when they moved to Treloar's home country of New Zealand to study wine-making. In 2006, they purchased a 25-acre estate in Trouillas, in the foothills of the Pyrenees. Tahī is their flagship bottling, the name meaning "one" in Maori: A blend of syrah, grenache and mourvèdre grown on a limestone hill, it's rich and ripe, with umami tones to its earthy black-olive flavors. The spice and blood-orange acidity add a ray of light that will illuminate a pork shoulder stuffed with olives and herbs. *Loubaton Imports, Brooklyn, NY*

**91 | Domaine Vinci** \$38  
**2012 Côtes Catalanes Rafalot** Olivier Varichon and Emmanuelle Vinci founded this winery in 2001, farming 15 acres of vines organically just northwest of Perpignan. Rafalot comes from a plot of 100-year-old

carignan vines, the age expressing itself in a deep growl of earthy flavor. It has an almost feral energy, the acidity a little astringent, the tannins a little gruff, as if it's hungry, wanting a steak to sink into. *Kermit Lynch Wine Merchant, Berkeley, CA*

**90 | Les Chemins de Bassac** \$14  
**2013 Côtes de Thongue Isa (Best Buy)** Isabelle and Rémy Ducellier run this estate just north of Béziers, farming 37 acres of limestone-clay soils organically. It tastes as complex as you might expect from a blend that includes grenache, mourvèdre, syrah, cabernet sauvignon and pinot noir. There is no single fruit flavor; rather, it tastes like a place filled with fruit trees, berry bushes, herbs and earth, the tangy, twiggy flavors ready to take on a Basque sheep's milk cheese. *Jenny & François Selections, NY*



**90 | Mas d'en Badie** \$20  
**2012 Côtes du Roussillon Les Aspres Cuvée St. Etienne des Vignes Grenache** Grown in the foothills of the Pyrenees, this balances the bright red-cherry flavor of grenache with a full complement of herbal garrigue notes, as well as earthy *sous bois* flavor. It feels firm and foresty, a virtual trip into the mountains. *Vinadeis Americas USA, NY*

**90 | Domaine Treloar** \$24  
**2012 Côtes du Roussillon Le Secret** A blend of 85 percent syrah with 15 percent grenache, this is dense, dark and lush as a raspberry-filled chocolate truffle. It lifts off on the finish, an invisible boost of acidity refreshing the palate. Full and sumptuous, it's a sophisticated steakhouse red. *Loubaton Imports, Brooklyn, NY*

**88 | Les Vignerons de Tautavel Vingrau** \$17  
**2012 Côtes du Roussillon Villages Syrousse (Best Buy)** A blend of syrah with grenache and carignan produced by a cooperative in Vingrau, this balances its candied cherry flavor with gravelly tannins and a host

of garrigue-like scents, from dried grasses to fennel. It's stout and firm, ready for lamb-stuffed eggplant. *Hand Picked Selections, Warrenton, VA*

**87 | Le Bout du Monde** \$27  
**2013 Côtes du Roussillon Avec le Temps** A carignan made with carbonic maceration, this is sweet with red-berry fruit and rose petal scents, a little orange peel adding an edge. It gets fairly funky with a day open; drink it cool with beef tartare. *Jenny & François Selections, NY*

**87 | Mas Lavail** \$15  
**2014 Côtes Catalanes Terre d'Ardoise Vieilles Vignes Carignan (Best Buy)** From vines over 50 years old planted in black schist, this is crisp and floral in its herbal notes, a brisk carignan with lots of refreshing acidity to brighten its red berry flavors. Pour it with porchetta. *Robert Kacher Selections, NY*

**86 | Penya** \$12  
**2015 Côtes Catalanes Rouge (Best Buy)** This is nearly fluorescent in its purple hue, a super-fresh blend of grenache, carignan and syrah. Enjoy it now for its vibrancy and ease. *Hand Picked Selections, Warrenton, VA*

DESSERT

ROUSSILLON

**90 | Arnaud de Villeneuve** \$60  
**1985 Rivesaltes Ambré Collection Vin Doux Naturel** From a cooperative named for a 13th-century physician who is said to have been the first to distill wine into alcohol in France, this 31-year-old wine is still rich and flavorful, with juicy pear and fresh almond notes buoying the toffee sweetness. The volatile acidity adds an intriguing spice and candied orange-peel notes; it also provides the power to match an aged Basque sheep's milk cheese. *USA Wine Imports, NY*

**88 | Domaine Cazes** \$24  
**2013 Banyuls Rimage Les Clos de Paulilles (Best Buy)** A liquid version of chocolate-covered, booze-soaked black figs, sumptuously sweet. *Sancan Merchants, San Francisco, CA*

**88 | Domaine Cazes** \$19  
**2012 Rivesaltes Grenat Vin Doux Naturel (Best Buy)** Dark, thick and purple, this grenache is a tongue-staining dessert wine, with herb and earth notes woven into its prune-jam flavors. A little will go a long way. *Sancan Merchants, San Francisco, CA*

with andouille, the tripe sausage of France. *Kermit Lynch Wine Merchant, Berkeley, CA*

**90 | Château Maris** \$26  
**2013 Minervois La Livinière Les Anciens** From vines planted in 1922, the fruit fermented in concrete tanks and open wooden vats, this is tough, tangy carignan, the fruit tart and red, like seedy raspberries laced with earthy spice. The tannin ropes through the wine like gristle in a steak, the wine chewy without being heavy. For carignan, it's almost elegant. *Verity Wine Partners, NY*



**90 | Château Paul Mas** \$21  
**2013 Coteaux du Languedoc Clos des Mûres** This feels very Mediterranean in its mix of sweet purple berries and bitter fruit skin, almond and thyme. It's firm and lasting, ready for roast lamb. *Esprit du Vin, Port Washington, NY*

**90 | Domaine de la Réserve d'O** \$30  
**2012 Terrasses du Larzac La Réserve d'O** Biodynamic practitioners Marie and Frédéric Chauffray founded this estate in 2005, with 25 acres at 1,312 feet in altitude. The coolness of the climate is palpable in this tight, herbal red—syrah and cinsault vinified in stainless steel tanks, blended with cement-fermented grenache. The acidity gives it a chiseled feel, the tangy berry fruit light, lean and muscled. Decant it to let it relax; then serve with mushroom risotto. *Cape Classics, NY*

**90 | Domaine Rimbart** \$13  
**Vin de France Cousin Oscar (Best Buy)** This is gulpable, delicious cinsault, the fruit crunchy and juicy with wild rose scents and meaty, spicy complexity. *Jenny & François Selections, NY*

**90 | Dom. Sainte-Eugénie** \$11  
**2014 Hauterive Le Clos (Best Buy)** A blend of merlot with nearly equal parts cabernet sauvignon, carignan and grenache, this is bright and vibrant. Violet and fresh herb scents buoy the purple fruit, and an appealing sausage-like funk adds substance. Give it a light chill to accent its freshness, and bring it to a picnic. *Robert Kacher Selections, NY*

**90 | Château Tourril** \$15  
**2011 Minervois Philippe (Best Buy)** A preponderance of carignan gives this dark, juicy wine compelling gristle, adding a pleasantly sweaty complexity to the generous fruit of syrah and grenache, while bitter chocolate tannins give it an edge. *DM Vineyards, Los Angeles, CA*

**88 | Château Agnel** \$13  
**2014 Minervois (Best Buy)** There's enough fresh, plummy fruit in this wine to take on a T-bone steak; there's also floral, herbal and leather notes that add interest. *DM Vineyards, Los Angeles, CA*

**88 | Le Bout du Monde** \$18  
**2014 Languedoc L'Echappée Belle (Best Buy)** A blend of syrah with 10 percent carignan, this is floral and bright, the juicy purple fruit spiked with pickle-like acidity, a cocoa-nib savor holding the wine firm. Pour it with grilled lamb. *Jenny & François Selections, NY*

**88 | Castelmaure** \$12  
**2014 Corbières Col Des Vents (Best Buy)** Pomegranate tang meets garrigue spice in the black fruit of this wine, making it a lively, palate-whetting companion to a pork burger. *Kysela Père et Fils, Winchester, VA*

**88 | Château du Donjon** \$18  
**2012 Cabardès L'Autre (Best Buy)** A blend of merlot with syrah and grenache, this balances its soft, figgy flavor with cooler notes of fir tree and cedar. It's lean and dark; for roast game birds with wild berry preserves. *Hand Picked Selections, Warrenton, VA*

**88 | Château de Lascaux** \$16  
**2014 Languedoc La Grange de Lascaux (Best Buy)** From younger-vine syrah, grenache and mourvèdre, aged in cement tanks, this is bright and tangy, with cranberry and red plum fruit and licorice spice. The acidity gives it an edgy energy that will cut through the fat on a grilled lamb chop. *Kermit Lynch Wine Merchant, Berkeley, CA*

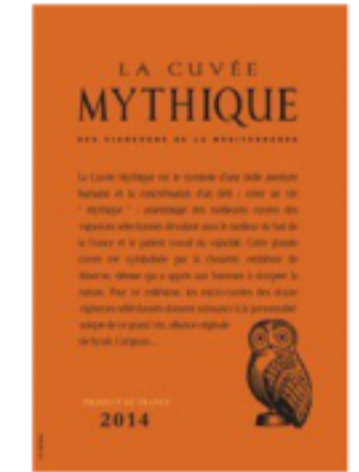
**88 | Francois Lurton** \$13  
**2014 Pays d'Oc Les Hauts de Janeil Syrah-Grenache (Best Buy)** There's an ease to this juicy red that makes it particularly gulpable, its peppery herbals and saline minerality building a mouthwatering contrast to the fresh, floral fruit. *Cape Classics, NY*

**88 | Laurent Miquel** \$18  
**2014 Faugères L'Artisan (Best Buy)** Mostly syrah with a little grenache, this is dark and

plummy, with violet scents and cured black olive flavors. It's ready now for lamb burgers. *MHW Ltd., Manhasset, NY*



**88 | Mont Gravet** \$9  
**2014 Pays d'Hérault Vieilles Vignes Carignan (Best Buy)** Juicy and fresh, this is an easy-going carignan with a rose-hip tang to its fruit and just enough tannins to take on meat-stuffed vegetables this summer. *Wine-sellers, Niles, IL*



**88 | La Cuvée Mythique** \$15  
**2014 Pays d'Oc Red (Best Buy)** A blend of carignan with grenache and syrah, this is earthy and dark, the gritty tannins and sappy black fruit pointing it toward roast beef. *Vinadeis Americas USA, NY*



**87 | Vignobles Jeanjean** \$19  
**2014 Faugères Domaine de Fenouillet Combe Rouge (Best Buy)** This is fresh and lively, the candied red fruit held firm by some schisty tannins. *Cannon Wines, San Francisco, CA*

**87 | Les Domaines Auriol** \$17  
**2014 Terrasses du Larzac Chant de l'Ame (Best Buy)** Tart and lean, this sappy, red-fruited wine will cut through the fatty rich-