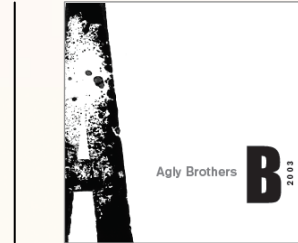


## 2006 AGLY BROTHERS

### Review Summary



**91 pts** “The other cuvee coming from Chapoutier is the Agly Brothers Cotes du Roussillon. Both the 2006 and 2007 are made from 30-35% 130-year old Carignan vines, with the rest Grenache and Syrah. Both are brilliant, old style, traditionally made wines. They both admirably demonstrate the exceptional potential that exists in the Cotes du Roussillon. The 2006 possesses an extraordinary bouquet of truffles, damp earth, sweet cherries, black fruits, garrigue, and pepper. With a sensational texture, medium to full body, supple tannins, and an extremely long finish, it should be enjoyed over the next 7-8 years. My experience with Carignan has shown that as promising as these wines can be when young, they tend to become attenuated and raspy with age.”

**Robert Parker**  
**The Wine Advocate**  
**Issue 182, Apr 2009**

**91 pts** “A full-bodied, muscular red that's filled with plenty of kirschlike flavors and plenty of rich smoke and spice. The ripe finish features dark chocolate, fig and ink notes. A good choice for roasted meats.”

**Wine Spectator Online**  
**2009**

**90 pts** “The Agly Brothers 2006 Cotes du Roussillon smells brashly of ripe blackberries, toasted nuts, wood smoke, and leather. A soy-like saline savor reinforces the carnal and leathery side of the wine on palate, while deep black fruits tinged with pepper and herbs segue into quite evident, slightly grainy tannins. With the sort of energetic finish that characterizes so many of Chapoutier's Roussillon wines, this promises to be worth following for at least 4-6 years, although it must be pointed out that the project's originators have their sights set on twice that many.”

**David Schildknecht**  
**Robert Parker's The Wine Advocate**  
**Issue 183, June 2009**