



Agly Brothers– La Pleiade

www.jasperhill.com Roussillon, France — Heathcote, Australia

A chance meeting in the mid nineties was the start of a partnership between two influential winemaking families of modern times—The Laughtons and the Chapoutiers. A common belief in biodynamic farming and its expression of “true terroir” led to the forming of a common vision—to create wines that were from opposing sides of the world, old and new world, that were joined in the philosophy of their creation—as true expressions of their terroir.



Agly Brothers Cotes du Roussillon -Agly Brothers is nurtured biodynamically and made with simplicity from vines grown in the Southern French town of Latour de France, located in Corbières zone in the hills above the Roussillon plains. Literally translated as ‘The Tower of France’, this small village borders the ancient kingdoms of Catalonia and France. Mature vineyards lay abandoned in this area of steep, arid slopes due to the high cost of farming, thus it is the quest of the Laughton and Chapoutier families to rediscover and fully express these exceptional, low-yielding sites. The vineyards are located on the slopes in the upper reaches of the Agly valley. The plot planted with Carignan and Shiraz is on gneiss at an altitude of 250m, and faces north. The plot planted with Grenache is on south-facing slopes on an original soil made up of schists on a layer of limestone.

La Pleiade Heathcote Shiraz This dynamic partnership also yielded a Shiraz vineyard in Central Victoria’s Heathcote region, the home of Jasper Hill. Planted in the spring of 1998, this tiny vineyard was established on virgin red Cambrian soils and planted with both Australian Shiraz clones, selected by Ron, and French Syrah clones, imported by Michel. The label depicts ‘La Pleiade’ (The Pleiades, Seven Sisters), a small, wispy star cluster in the constellation of Taurus that can be viewed by the naked eye from both partners home vineyards in Tain l’Hermitage and Heathcote.



2008 Agly Brothers Cotes du Roussillon—(60% Carignan, 20% Shiraz, 20% Grenache). The grapes are picked and selected by hand, 100% destemmed and fermented in small concrete tanks. Maceration takes place over a period of 3-4 weeks with very mild pigeage. The wine is transferred to larger barrels for malolactic fermentation. The wines are then aged for 16-20 months in oak, both new and old.

“The Agly Brothers 2008 Cotes du Roussillon smells and tastes of blueberry and blackberry preserves laced with mint, cinnamon, and lavender. Polished, expansive, and soothing, this offers a seductive performance, but with suggestions of berry skin tartness, huckleberry bitterness, and crushed stone warding off any tendency for it to finish entirely elixir-like. It ought to give great pleasure over at least the next 6-8 years.” 91 pts Robert Parker—The Wine Advocate #195 Jun 2011

2007 Agly Brothers Cotes du Roussillon—*“The wine matures in demi-muids, followed by tank.....an intensely-fruited, savory, and persistently perfumed palate and a finish impression of remarkable lift and refreshment that completely belies the wines sheer ripeness and alcohol. This totally intriguing wine seems to have borrowed some of the smoke and floral enhancement of Cote Rotie and peat from an Islay distillery.”*

(91-92)pts Robert Parker—The Wine Advocate #183 Jun 2009

2009 La Pleiade Shiraz— (100% Shiraz) The grapes are hand harvested, gently destemmed and then fermented in concrete vats with indigenous yeasts for six weeks. The wine is very lightly pressed and aged for 14 months in French oak casks.

“The 2009 presents a very deep purple-black color and aromas of ripe blackberries and crushed black currants over aromas of cloves, smoked bacon, Sichuan pepper and tar plus a whiff of dark chocolate. Full bodied with mouth-filling rich, ripe fruit, it has a good backbone of crisp acid, firm grainy tannins and a long pepper and smoked meat finish. Give it another 12-18 months to open and soften and drink it to 2020 .” 93+ pts Robert Parker—The Wine Advocate #195 June 2011

2008 La Pleiade Shiraz—(100% Shiraz) **SOLD OUT** *“.....a deep garnet purple color and aromas of warm cassis, dark chocolate and licorice with spicy hints of cumin seed and cassis. Crisp acidity balances the rich, full-bodied, buxom fruit with medium-firm, fine tannins to lend support. The finish is long with a touch of earthy / truffle character coming through.”* 92 pts Robert Parker—The Wine Advocate #189 June 2010