

Domaine Ollier-Taillefer

Faugères



Grande Réserve 2020

I had loved the 2018 vintage of the Grande Reserve from Domaine Ollier Taillefer, but had missed tasting the 2019 version. This cuvée is made from a cépages of one-third each of carignan, grenache and syrah, with all of the vines old and having been farmed organically since 2009. The oldest vines that go into this bottling are the carignan, which were one hundred and ten years of age in 2020! The wine is fermented and raised entirely in stainless steel tanks, so as to allow the terroir under these ancient vines shine front and center. The wine comes in at 13.5 percent octane in this vintage and delivers a deep and refined aromatic constellation of sappy black cherries and dark berries, black olive, dark chocolate, stony soil tones, garrigue, a nice touch of meatiness and plenty of upper register smokiness. On the palate the wine is deep, full-bodied, focused and moderately tannic, with a stunning core of fruit, great soil signature and grip, buried tannins and impeccable balance on the long, complex and youthful finish. This is truly an extraordinary bottle of wine in the making, but it will need some cellaring to soften up its undercarriage of ripe tannin. This has to be the greatest wine made in Faugères! [emphasis added] 2032-2065.

93 pts—John Gilman, View from the Cellar, September-October 2025

Grande Réserve 2019

One of the best value and most consistent Faugères out there. Oldest vines of the domaine, Carignan and Grenache up to 100 years old give wonderful weight and class. Fragrant and so well balanced with complex array of black cherry, black olive, graphite juniper and thyme. No oak. So many herbs going on and great tension from the high acidity on the finish. Schist definitely playing its part. 2023-2030.

93 pts- Matthew Stubbs MW, TimAtkin.com Languedoc-Roussillon 2023