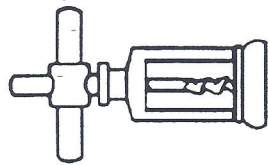


Robert M. Parker, Jr.'s



The WINE ADVOCATE®

The Independent Consumer's Bimonthly Guide to Fine Wine

1996	PHILIPPE DELESVAUX	COTEAUX DU LAYON	(not available)	86
1996	PHILIPPE DELESVAUX	COTEAUX DU LAYON ANTHOLOGIE	(\$112.00)	500ml (97-99+)
1996	PHILIPPE DELESVAUX	COTEAUX DU LAYON-ST. AUBIN	(not available)	87
1996	PHILIPPE DELESVAUX	COTEAUX DU LAYON GRAINS NOBLES	(\$37.50)	500ml (92-95)

Philippe Delesvaux (originally from Paris) and his wife (from the northern French city of Lille) came to Anjou in 1983 to pursue their passion - wine. A bright, highly organized and fastidious man, he dresses and behaves more like a Parisian Yuppie than a vigneron. Delesvaux, due to (1) the locals' distrust of outsiders and (2) his atypical winemaking style, alienates his "typicity"-obsessed neighbors, and was unable to acquire a building in which to make his wines. His response was to build the single ugliest winery I have ever seen in France: A hangar-like, corrugated aluminum siding-covered two story building sitting at the top of a ridge, visible for miles around. Delesvaux plans to eventually plant trees around the building in an attempt to diminish its conspicuousness.

Of the three "sugar hunters" I visited, Delesvaux's wines are the most balanced and harmonious so I do not question their ability to withstand extended cellaring as I do with others.

Displaying an elegant herbal tea-infused nose, the **Coteaux du Layon** is a soft, supple, easy-going, light-to-medium-bodied wine with mineral and honeysuckle flavors. Anticipated maturity: Now-2003. The **Coteaux du Layon-St. Aubin** offers earthy, mineral-laden aromas and a

delicious, silky floral and flint-flavored light-to-medium-bodied palate. Drink it between 1998 and 2005.

Delesvaux's gold/amber colored **Coteaux du Layon Grains Nobles** reveals peach compote, and orange zest scents as well as an intense, full-bodied, viscous, juicy core of orange marmalade, quince and red berries. This admirably long and complex wine should be at its best between 2000-2018. The mind-blowing **Coteaux du Layon Anthologie** may merit a perfect rating after it is bottled. Possessing highly-expressive ripe peach, apricot and blood orange aromas, this powerful, viscous (yet delineated!), superbly balanced wine offers a full-bodied, layered personality jam-packed with red cherries, raspberries, candied apricots, pineapple, quince, liquid minerals and flowers. Its unbelievably long finish reveals traces of stones, blueberries, herbal tea and cardamom. This wine brings together the elegance and refinement of the wines from the top traditional **Coteaux du Layon** producers and the concentration, sugar and power of the "sugar hunters." Bravo! Importer: Daniel Johnnes/Jeroboam Wines, New York, NY; tel: (212) 374-9415