We're always chasing new wines, new producers and new regions, but we should not forget the classics. The 2010 Domus Aurea from the Clos Quebrada de Macul is a textbook Cabernet-based Maipo red in what could be their finest vintage ever. If you want to understand what Maipo is about and why it got its reputation, this is a great place to start. 2010 produced a wine of balance, combining concentration, acidity and weight.
2009 - I tasted three vintages of Domus Aurea, one of the iconic wines from Maipo, starting with the 2009 Domus Aurea. 2009 is a vintage that is very Maipo and very Domus -- with the telltale menthol aromas, plenty of balsamic herbs, a little earthy over a core of lush, ripe black fruit without excess. The palate is polished and very nicely integrated, perfect for current drinking, combining power, elegance and the very fine, polished tannins. Within the ripe vintage, this is still very precise and focused. If you want to understand the potential of Maipo, this is a great example. As a reference, I also tasted 2002, which was a powerful vintage and it still feels quite young with the minty character quite amplified by the time in bottle. The 2009, which might have some similarities, will surely age nicely. 29,646 bottles were filled in January 2011.

2010 - Winemaker Jean-Pascal Lacaze went as far as telling me that 2010 could be a too perfect vintage for Domus Aurea, and the wine does not display the wild character usually identified with it. Let me tell you, for me the wine is simply fantastic. The 2010 Domus Aurea comes from an almost perfect vintage for Maipo that translated into wines with a long aging potential. The wine is always Cabernet-based but contains some 15% other Bordeaux grapes, Cabernet Franc, Petit Verdot and Merlot from their vineyards planted in the 1970s. The nose is subtle, still very young for a wine that has been in bottle for a while: It’s not primary but it has not yet developed tertiary arms, there are just bare hints of complexity and development, all of it in a very subtle way, much more elegant and controlled than other vintages. But if the nose is elegant, it is in the palate where you perceive the class of this wine, where everything is perfectly like in a Swiss watch – precise, harmonious but at the same time vibrant and deep. It has great freshness. This has the components and the balance to have a long and positive evolution in bottle. I need to taste all of the vintages together (one day...), but so far, this is my favorite vintage ever. At this price level, it has to be one of the cheapest great wines in the world. Super! 25,605 bottles produced. It was bottled in January 2012.

2011 - Even the 2011 Domus Aurea had been in bottle for a while, as it was bottled in March 2013, a little later than previous vintages. The process was similar to previous years, with a little longer élevage in cask, up to 18 months. The wine is really young, and the menthol, which is a constant in Domus Aurea and a character than shows when young, shows here in quite a subtle way. The wines then close up and this menthol disappears and resurfaces with time in bottle. Right now the nose is attractive and open. The palate shows great balance and harmony, with sophisticated tannins, good freshness and acidity. You might have difficulty deciding between this 2011 and the 2010, as both are great vintages, but today I give the edge to the 2010. It will be interesting to follow their evolution. 2011 was also a lower-yielding year, and it produced 22,813 bottles.
In one of the best vintages of the history Maipo Valley, Domus shows one of the best versions. Precise acidity and tannic texture, polished and refined.

— Patricio Tapia.

Spice with a core of cassis and berry-accented by chocolate. Creamy in texture with peppery spice notes.

— Wine Enthusiast, August 2015
**Vinous: Josh Raynolds**

*Domus Aurea 2010*

“Inky ruby. Explosive smoke-and mineral-accented aromas of cherry compote, cassis and pipe tobacco, with a hint of violet in the background. Juicy, concentrated and nicely focused, with bitter cherry and dark berry flavors spreading out nicely with air. Closes sweet and long, with slow-building tannins that meld smoothly into the wine’s plush fruit.”

—Vinous Josh Raynolds, June 2015

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**Wine Spectator**

*Domus Aurea 2010*

“Dense mid-palate with ripe and well-extracted flavors; a long spicy finish. Drink through 2019.”

—Wine Spectator, March 2015

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**El Mercurio**

*Domus Aurea 2011*

“Jean-Pascal Lacaze, logró resultados impecables en 2011, especialmente con los tradicionales Domus Aurea y Stella, dos grandes Cabernet Sauvignon del Alto Maipo, que siempre se destacan por su fineza y por su gran sentido de lugar. "Nunca pasa un día que no me sienta orgulloso como enólogo de trabajar con estas parras", dice Lacaze en referencia a las históricas viñas de la zona.”

—El Mercurio, November 2015