



ROBERT PARKER - 2014 DOMUS AUREA 2008

The Wine Advocate Tasting History



2008 Vina Quebrada de Macul Cabernet Sauvignon Domus Aurea

A Cabernet Sauvignon Dry Red Table wine from Chile, Maipo, Chile

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #213 Jun 2014	Luis Gutierrez	94	Drink: 2014 - 2025	(60)

I tasted the 2008 Domus Aurea, which is mainly Cabernet Sauvignon complemented with 7% Merlot, 5% Cabernet Franc and 2% Petit Verdot fermented with indigenous yeasts and aged in wood. It displays a translucent, bright ruby color and a showy nose with abundant notes of wild flowers and herbs, thyme and rosemary, with shiny fruit, developing complex aromas of cured meats. The oak is perfectly integrated in the wine, unnoticeable, and the bouquet is starting to develop some complexity in its notes of fine leather, ash, balsam and Cuban cigar. The palate is polished, with fine-grained, elastic tannins, great tension and acidity, very good freshness and even better length. An elegant and terroir-driven wine, it's clearly Chilean, and does not pretend to be French at all. Bravo! I really like it and should do my best to visit the vineyard next time I visit Chile, as it has to be one of the great vineyards in the country. 3,000 cases of 12 bottles produced. This should age slowly and gracefully. Drink now-2025.

Since 2002, Jean-Pascal Lacaze has been the winemaker for Clos Quebrada de Macul, one of the top names in Maipo. Ignacio Recabarren, now in charge of some Concha y Toro wines, was the first winemaker here during the first vintages. The Domus Aurea is based on a great Cabernet Sauvignon vineyard in the terraces from the Maipo River planted in the 1970s. They don't want to rush the wines, so although the 2009 is already bottled and in some markets, they told me to wait until next year.