



Syria

By Derek Smedley MW

Last Updated

11/1/2013

Tasting notes from the following growers:

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Bargylus3

Syria

Date & place of tasting in italics

Growers / Wineries are in alphabetical order with area underneath

This exciting project, the brainchild of Johnny R Saadé, is on Mount Bargylus today known as Jebel Al-Ansariyé. The mountain spreads from the Orontes Valley near to the ancient city of Antioch to the Eleutherus Valley in the south of ancient Emesa. The nearest modern city is Lattakia. Shingle soils give excellent drainage and the climate is ideal for the vine. Cabernet Sauvignon, Syrah and Merlot are used in the red wines whilst Chardonnay and Sauvignon Blanc make up the blend in the whites. Consultancy help comes from France with Stéphane Deroncourt very much involved.

**Bargylus
Al-Ansariyé Mountain**

White Wines

Bargylus White 2009

92 2011-14

Chardonnay 60% Sauvignon Blanc 40%

Rich greengage is underpinned by apple freshness layers of flavour giving lots of complexity. Sweetness and freshness are balanced the greengage and melon refreshed by apple and a touch of lime. The flavours last well with an exciting mineral character coming through on the finish.

Tasted at the Tawlet Restaurant in Beirut March 2012

92 2012-15

Citrus and apple give a crisp feel on the nose and a very fresh start to the palate. The mid palate has some sweetness the richness balanced by the apple and lime freshness with the mineral and shale giving an attractive racy feel on the finish.

Tasted in the Antidote Wine Bar London October 2013

93 2013-15

The nose is very Sauvignon dominated crisp citrusy and gooseberry and although the start of the palate has the same racy freshness is fills out in the middle with tropical fruit richness. Layers of fruit freshness yet fruit sweetness give lots of complexity and the finish has all the racy freshness of the citrus mix.

Red Wines

Bargylus Red 2006

94 2011-24

Cabernet Sauvignon Merlot Syrah

The nose has lots of black fruits underpinned by minerals. There is a lot happening on the palate first rich black fruit, blackcurrant and black plum with freshness towards the back lots of bilberry and bramble. It is all in balance the fruit given a wild racy feel from the minerals that lie beneath.

Tasted at the Tawlet Restaurant in Beirut March 2012

94 2012-24

The fruit on the nose is deep rich brooding with the same black fruited power coming through on the palate. Damsons and black cherry are backed by blackcurrant with some fresher bramble towards the back. There is an attractive complexity coming from the minerals that are in evidence at the back.

Domaine Bargylus Rouge 2007

93 2013-20

Syrah 40% Cabernet Sauvignon 35% Merlot 25%

Tasted in the Antidote Wine Bar London October 2013

Red fruits refresh the nose but the palate has black fruits to the fore rich ripe bramble and cassis the sweet mid palate given complexity by herbal freshness. The tannins are well handled the mid palate supple then towards the back bilberry, bramble and some spicy peppery red fruits refresh and give a more elegant feel to the finish.

Domaine Bargylus Rouge 2008

94 2013-22

Syrah 40% Cabernet Sauvignon 35% Merlot 25%

Tasted in the Antidote Wine Bar London October 2013

The nose has a black fruited richness with lots of blackcurrant and black cherry the richness of the fruit the ripe black plum filling out the mid palate. Towards the back it feels fresher still very black fruit in character and although the finish has depth there is also black pepper spiciness.

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