

# MOLIN VECCHIO 2004



APRIL 2008

## BARREL SAMPLE 2004

Black fruits and oak. Very tannic but not harsh. Loads of fruit and interest here. Very good balance and length. Excellent. 3-10 years

**EXCELLENT!**

## MOLIN VECCHIO 2001

**WINE ENTHUSIAST**  
MAGAZINE

**94** Carpineto 2001 Molin Vecchio (Toscana); \$70. This is a gorgeous blend of Sangiovese (80%), Syrah and Cabernet Sauvignon with luscious levels of black fruit, hickory smoke and cherry cola. What sets the wine apart is the density and the obvious quality of the fruit. It is chewy and slightly sweet with firm, polished tannins on the close. Imported by Opici Import Company. —M.L.

NOVEMBER 2009



## MOLIN VECCHIO 2000



**18.5**

**Jean A. Bérubé 2005**

*Ce vin est fait de syrah, cabernet sauvignon et de 40% de Sangiovese. Le syrah domine et donne un nez parfumé à la rose et au cassis, concentré, avec une pointe de truffe noire. La bouche se conjugue gouteuse et concentrée, plein de tannins sur la cerise fraîche, ronde et attrayante. Un grand vin parfumé, prêt à découvrir en 2005 avec un filet mignon sauce truffée*

# MOLIN VECCHIO 1999

**18.5**

**Jean A. Bérubé 2005**

*Nez parfumé avec de la rose, puissant et complexe. La bouche reprend le même thème avec de la framboise et de la grenade, des de tannins et une finale longue et fruitée. Un vin grandiose qui peut se goûter avec un filet ou encore laisser fructifier ce capital pour 2012 qui'il se ferme lentement.*



*Richly oaked, with smoke and vanilla notes dominating at this young age. But there's also firm core of blackberry flavours that grows in intensity and bodes well for cellaring. The mouth feel is lush and creamy; finishing with chewy tannins, try this blend of Sangiovese, Syrah and Cabernet Sauvignon in 2008 . November 2003*



*Rich voluptuous nose, coffee, plums a lot of toasty oak. Rich, sumptuous, massive fruit. Powerful but not too overbearing, fair acidity. Good length. 5-10 years+  
-May 2003*

**Highly Recommended**

**TOP WINES OF GREAT ITALIAN FINE WINE ENCOUNTER**

*Expressive nose, chocolate and coffee aromas. High acidity and firm tannin, robust with a long finish. Up to 8 years. September 2003*



## MOLIN VECCHIO 1999

**ROGOV'S  
RAMBLINGS  
WINE REVIEWS**

*As was the case last year (the first year of its release) this single vineyard wine remains a blend of 70% Sangiovese, 20% Syrah and 10% Cabernet Sauvignon was aged partly in French- partly American barriques for one year. Deep in color, full bodied and to my surprise, showing the depth and intensity of a fine Brunello di Montalcino, the wine shows multiple layers of currant, berry and herbal flavors and aromas on the first attack, these yielding comfortably to leather, licorice and black olives on the remarkably long finish. Approachable on release (scheduled for September, 2003), but best from 2004-2012 or longer. Complex, elegant and worth seeking out, for only 12.000 bottles of this wine were made in 1999. (Tasted 1 Jun 2003)*



**Tutto  
Italiano**

*Le guide des vins italiens  
disponibles au Québec*

**18.5/20**

**MEILLEURS VINS EN 2004**

## MOLIN VECCHIO 1998



★ ★ ★ (★ )

*Robe rubis de belle densità.  
Nez puissant riche en fruits et épices.  
Jolie bouche puissante d'épices, fruits  
noir, réglisse et cuir. A boire dès à  
présent et jusqu'en 2013. Dégusté en  
juillet 2003.*

**Vins & Vignobles**

★ ★ ★

**Nos vins préférés-**

**September/October 2002**