



Tamlyn Currin – 30/09/2017

Caramany – Les Crus – AOP Côtes du Roussillon Villages 2014

40% Syrah, 30% Carignan, 30% Grenache Noir. Gneiss and granitic sand from the mountains. Caramany overlooks the Agly dam at an elevation of 242 m. Yields 25 hl/ha. From organically grown grapes, destemmed but not crushed. Two aerated pump overs followed by light soaking of the cap during alcoholic fermentation. Slow, gentle fermentation over three weeks. Blended and then aged for 12 months in barrels previously used for one white-wine vintage.

Deep forest fruits with a clean minty lift of aromatic pine needles. On the palate, plums with an edge of char, ashes, and rosemary, in a whorl of bright bright acidity tinged with orange citrus. Very good. (TC)

17/20