



Tamlyn Currin – 30/09/2017

Vieux Carignan – Les Terroirs – IGP Côtes du Brian 2016

100% Carignan from a solitary group of vines planted in 1890. Clay limestone. Yields 130 hl/ha. Hand picked and placed into small trays (caissettes). Destemmed but left uncrushed. Alcoholic fermentation lasts for 15 days between 25 and 30 °C. A major aerated pump over is carried out half-way through the alcoholic fermentation. The rest of the pumping-over is light, just five minutes a day. The wine spends 27 days in vat and is then racked off and settled several times before being going back into vat for the start of malolactic fermentation. Aged in vat for 12 months.

Not giving much away on nose. Beautiful, slightly wild fruit – pretty alpine strawberries in a bear hug of grizzly tannins. Real ‘Goldilocks and the three bears’ kind of wine! Bright sharp fruit. Mouth-watering acidity. Gorgeous balance in view of the diametrical contrast between tannins and fruit, alcohol and freshness. (TC)

17/20