



Tamlyn Currin – 30/09/2017

***Cotes du Roussillon Villages – Les Terroirs – AOP Côtes du Roussillon Villages  
2015***

*40% Syrah, 30% Grenache, 20% Carignan, 10% Mourvèdre. 40% clay-limestone, 30% schist, 30% sandstone. Yields 35 hl/ha. Hand picked, sorted and destemmed. Alcoholic fermentation takes place at 28 °C. Gentle pumping over (10 minutes a day, for 20 days). One month in tank. Aged in concrete tank.*

Baked plums. Deep, tarry, mulberry and roasted walnuts. Swarthy, a little gruff. Drier tannins, spicier too, than on the other Les Terroirs wines. Needs more time to come around. Fantastic freshness though. (TC)

**16 +/20**