



Tamlyn Currin – 30/09/2017

### ***La Ruffe – Les Cuvées Rares – Vin de France 2014***

*40% Syrah, 40% Carignan, 20% Mourvèdre. From clay limestone and blood-red ruffes (ferrous clay) soil common in Terrasses du Larzac. Syrah harvested 5 September, Carignan on 20 September and Mourvèdre on 2 October. Destemmed and fermented in 10-hl fermentation tanks. Three-week maceration for Syrah and Carignan, at 25 °C and two weeks for Mourvèdre, at 30°C. Racked into barrel for malolactic fermentation. Two years in third-use barrels. Unfined. Sulphite use limited to 2 g/hl.*

Smells deeply spicy, and crushed eucalyptus leaf, with a delicate thread of sweet strawberries. The palate is far more guttural – chewy, big, hot chocolate and chilli, a back-note bite of juniper. Strong timber frame of tannins built around firm, not-too-sweet fruit, threaded with garrigue. Bright apricot-like acidity and a nostril-clearing finish. (TC)

**16.5/20**