



Tamlyn Currin – 08/03/2018

La Ruffe – Les Cuvées Rares – Vin de France 2015

40% Syrah, 60% Carignan. Yields 20 hl/ha. Clay limestone and blood-red ferrous clay soils called 'ruffes', typically found in the Terrasses du Larzac. Harvest started on 10 September with the Syrah and ended on 30 September with the Carignan. The grapes were transported in small crates and then emptied into the destemmer, which was placed directly above the 10-hl fermentation tanks. Maceration lasted three weeks for the Syrah and the Carignan, at 28 °C. The wine was then racked and put into barrel for malolactic fermentation. Two years in barrels that had been used for two previous vintages. Unfined. Sulphite additions limited to 2 g/hl.

Smells of ripe damsons and damp autumn leaves and dark earth and mossy steps. Gorgeous black cherries on the palate. Utterly delicious. So intense! With a thrilling acidity that pierces the sweetness of the fruit and slices the fine, muscular tannins into long, lingering lines. Dry and long and refined on the finish. (TC)

17.5/20