



Tamlyn Currin – 30/09/2017

Le Pic – Les Cuvées Rares – AOP Pic Saint Loup 2014

Organic certified. 25% Syrah, 20% Grenache, 20% Mourvèdre, 20% Cinsault, 15% Carignan (40-year-old vines). Farmed according to biodynamic principles. Hand harvested at the beginning of September, small crates, 20 hl/ha. Destemmed, then 30% is crushed, 70% semi-carbonic maceration; grapes are vinified separately by variety and parcel. Natural-yeast fermentation, with pumping over at the onset of alcoholic fermentation, followed by punching down through to the end of the time in tank (20 days in concrete tanks, at 25°C). Maceration for two weeks. 20 months in a 2000-litre wooden cask, with some wine put into barrel for a year. No filtration; minimal use of sulphur, to prevent oxidation during bottling. Bit of funk on the nose, lifting a little and then cold stone cellar steps. The first sip is sweet, intense, slightly briary red fruit with wonderful purity, black pepper, cracked coriander. A little wild, a little unruly, a little raw-blood, and a great wash of peppery, juicy freshness. Lean, sinewy tannins that tumble acrobatics across the fruit. Glowing with life and freshness. On day two it had developed rather extraordinary and exotic notes of roses and pomegranate molasses. A bit of a gorgeous maverick, marching to the beat of its own drum. (TC)

17.5/20