



Tamlyn Currin – 08/03/2018

Le Roc – Les Cuvées Rares – AOP Corbières 2015

30% Syrah, 30% Grenache, 20% Mourvèdre, 20% Carignan. Yields 25 hl/ha. The Syrah and the Grenache Noir are grown in the Val de Dagne (Terroir of Serviès), the Mourvèdre and the Carignan are from the terroir of Boutenac (Cru Boutenac). The 2015 vintage was somewhat late in ripening in the Val de Dagne, with harvesting only commencing on 20 September for Syrah and 27 September for Grenache. For these two varieties, just a few pumping-over operations without air, at 25 °C, sufficed to extract the requisite elements. The Mourvèdre and the Carignan are from selected parcels in one of the more hot and arid and zones of the Corbières. They were picked on 1 October. The wines were worked at 30 °C during fermentation, with aerated pumping over. The blending of these two wine profiles took place at the end of 2015. After six months in cement vats, the wine was matured in one-wine-old barrels for 12 months. Smells of black plums and dark spice. Dark spices folded into coffee-infused purple fruit on the palate. Hint of graphite on bold tannins. Wonderful texture, like licking driftwood. Exotic, souk-scented, lilies and then this deeply comforting, jewelled fruit with coruscating acidity. At once sinuous and vibrating with energy. (TC)

17.5/20