



Tamlyn Currin – 30/09/2017

***Corbières – Les Terroirs – AOP Corbières 2016***

*60% Grenache, 40% Syrah on sandy clay and silty limestone. Yields 30 hl/ha. Vinified at 25 °C, light pump overs each day of the first week. Light pigeage over three weeks. Aged in concrete tank for six months.*

Sweet confectionery nose, like melted cherry jujubes. Very very bright cherry fruit, hint of raspberry. Grenache dominates. One of the most rollicking, playful, joyful Corbières I have ever tasted! All about the fruit and like a whizz down a helter-skelter. (TC)

**16.5/20**