



Tamlyn Currin – 30/09/2017

Faugères – Les Terroirs – AOP Faugères 2015

40% Syrah, 20% Grenache, 20% Carignan, Mourvèdre on schist. Organic. Yields 20 hl/ha. Traditionally vinified. Grapes are destemmed and sorted. The Carignan is vinified without crushing or pressing the grapes; for the Syrah, 50% of the grapes are crushed and then they are vinified without pumping over (the cap is occasionally moistened); the Grenache is vinified at 30 °C for one month. The Mourvèdre is vinified at 30 °C for 15 days. Aged 15 months in tank.

Whiff of sweet smoke, paprika spicy, red plums. Savoury flavours unfolding bay leaves, eucalyptus, red peppers. Fabulous balance! Couture elegance to those tannins. Lean, sporting a cravat, smoking a pipe... (TC)

17/20