



Tamlyn Currin – 28/01/2018

### ***Languedoc Blanc – Les Languedoc – AOP Languedoc 2016***

*30% Roussanne, 30% Marsanne, 30% Grenache Blanc, 10% Vermentino. 45 hl/ha. Grenache Blanc from granitic and schist soils in north-west Roussillon, Marsanne and Roussanne from the foothills of the Cévennes. Traditionally vinified. Settling at 6 °C for 24 hours, then fermented at 15 °C for 10 days. The fine lees are kept at the first racking, after the alcoholic fermentation. No malo. The four varieties are racked and then blended before a maturing period of three months on fine lees.*

Smoky nuttiness leads on the nose and the palate before turning rounded and full in the mouth. Pears and some ripe yellow citrus with a strong lift of fresh, sharp herbs. Perfect house white. (TC)

**16/20**