



Tamlyn Currin – 30/09/2017

***Terrasses du Larzac – Les Crus – AOP Terrasses du Larzac 2015***

*50% Mourvèdre, 25% Syrah, 25% Grenache. Clay limestone with cryoclastic limestone gravel within a deep sandy clay soil. 35 hl/ha. Malolactic fermentation takes place in barrels. Ageing 12 months in oak barrels (40% new wood, 40% second-use barrels, 20% third-use barrels).*

Smells of leather and young sage leaves, with a hint of something a little medicinal. Deliciously mushroomy, truffled, earthy palate with a core of black fig. Very spicy, burly, yet with a skein of minty freshness. Garrigue and black olives on the finish. (TC)

**16.5/20**