



Tamlyn Currin – 30/09/2017

Minervois – Les Terroirs – AOP Minervois 2014

50% Syrah, 30% Grenache, 20% Carignan, yields of 40 hl/ha, on clay-limestone soils. Manual harvest with strict selection. Traditional vinification with light pumping over in the early stage of the fermentation, followed by a month in tank. Fermentation temperatures 28 °C. Aged for one year in tank on fine lees.

Slightly meaty nose, a hint of decaying floral sweetness. Burnt plum skin and fragrantly herbal (lavender, resin). Much less ebullient than the 2013 – tighter, darker, more composed. (TC)

16/20