



Tamlyn Currin – 08/03/2018

Villa Blanche – Piquepoul Noir – IGP Pays de l'Hérault 2016

An ancient local grape variety grown on limestone-clay, garrigue and 40% red ferrous clay. Very stony, windy vineyard 100 m above sea level. The grapes are destemmed and sorted before being fermented at around 25 °C, with 10 minutes pumping over per day. The cap is moistened every day at the end of maceration. Vatting lasts 10 days, with malolactic fermentation after cold settling in cement tanks. Aged in cement vats for 10 months before light filtering and bottling. Bright, translucent cherry red. Has a sweet, sticky nose that reminds me of glacé cherries. Incredibly juicy and tangy and really rather delicious. There's a spine of slate-dust minerality and it's practically crackling with freshness and energy. So mouth-watering! Energising and sappy and super-light tannins tap-dance round the mouth, sweeping gleeful fruit in their wake. Tastes of redcurrants and blood oranges. This is begging for a bowl of fresh tomatoes, basil, jambon sec and fresh crusty bread. **VG**V (TC)

16.5/20