



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Côtes du Roussillon Villages Caramany, Aubert and Mathieu

Price	£26.99
Code	COTE160

Planted on the foothills of the Pyrenees, these cool climate vineyards help produce a delicious freshness and an astounding complexity of flavours. This is a fabulous, intensely flavoured wine produced from this small winery with its own non-conformist style.

Tasting Notes:

An aromatic bomb of complexity, highly concentrated with ripe, almost jammy fruits and a soothing undercurrent of truffle and cherry.





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Specification	
Vinification	Harvesting and sorting is carried out by hand. Slow vinification for 3 weeks and blending. Aged for 12 months in barrels, previously used in the production of white wines.
ABV	14.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grape Mix	40% Syrah, 30% Grenache, 30% Carignan
Genres	Vegan, Vegetarian
Vintage	2018
Body	Hearty, rustic and full flavoured
Producer	Aubert & Mathieu
Producer Overview	Aubert & Mathieu is a small winery in the south of France. The wines produced are the result of a collaboration by two friends who met in school, chose different paths, but met up again and decided to further their respective passion for wine production. Their aim was to be innovative and bring fresh ideas to the wine world using grapes produced in their home region. The result was easy to enjoy wines, with their own unique style which are expressive, intriguing and atypical.
Closure Type	Cork
Food Matches	A delicious accompaniment to red meat and cheese. Try with boeuf bourguignon or a beef fillet with mushrooms.
Press Comments	Jancis Robinson, 17/20 points: "Syrah, Grenache, Carignan on gneiss and granite. 5 hl/ha. Picked and sorted by hand. Macerated for three weeks and aged for 12 months in barrels that had been used for white-wine ageing. Leather and dried cranberries on the nose. Explodes in the mouth. So intense that it tastes as if the fruit has been on LSD. Catherine wheels of flavour: black cherries, cinnamon, menthol, cumin, red dust, cranberry sherbet poppers. I just love Roussillon! It seems to distil the very soul of the grapes into this fierce charge of concentrated flavour, but there is (almost always) the most fabulous acidity and freshness. Read more online