



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Côtes du Roussillon Villages Caramany, Aubert et Mathieu

Usual Price	£26.95
Discount Price (inc. VAT)	£16.00
Code	AUBE025

Planted on the foothills of the Pyrenees, these cool climate vineyards help produce a delicious freshness and an astounding complexity of flavours. A blend of 40% Syrah, 30% Grenache and 30% Carignan, it is aged for 12 months in 3 and 4 year old barrels.

Tasting Notes:

Leather and dried cranberries on the nose. The palate is explosive, 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. Fabulous acidity, freshness and the tannins have infused perfectly with the fruit. Superb





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Specification	
Vinification	Harvesting and sorting by hand. Slow vinification of 3 weeks followed by blending. Aged for 12 months in 1 year old barrels.
ABV	14.5%
Size	75cl
Drinking Window	Drink from 2021 through to 2024
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grape Mix	40% Syrah, 40% Carignan and 20% Grenache
Vintage	2019
Body	Rich, bold and robust
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.