



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Terraces du Larsac, Aubert and Mathieu

Usual Price	£26.99
Discount Price (inc. VAT)	£16.99
Code	TERR155

A fabulous, intensely flavoured wine produced from a small winery in the south of France with its own non-conformist style. This appellation is situated to the north west of Faugères where the soils are high in limestone and schist content. The vines are planted at an altitude of 500m, the cooler climes allowing a long and slow 'hang time' for the grapes.

Tasting Notes:

There is a beautiful subtlety on the bouquet, ripe whiffs of black fruits and a peppery spice. The palate is thick and voluptuous, boasting cassis, eucalyptus and a hint of liquorice all wrapped up in a classic jacket of garrigue. Very 'gourmande'.





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Specification	
Vinification	Manual harvesting of grapes. Traditional vinification, malolactic fermentation in barrels. Aged for 12 months in oak barrels, half of which have been pre-used for wine production.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2022 through to 2025
Country	France
Region	Languedoc-Roussillon
Type	Red Wine
Grape Mix	50% Mourvèdre, 25% Syrah, 25% Grenache
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, 2020, 17/20 points: "Gorgeous hibiscus and cinnamon perfume over rather sumptuously ripe fruit. This is good! Vibrant fruit and spice that bowls you over with a detonation of flavour and uncoiling acidity. Orange peel and raspberry popsicles and red cherries layered over a raft of rugged but polished, dry tannins. I love the way the acidity winds through the fruit and tannins like silver slivers of tinsel, catching and throwing light and lightness."