

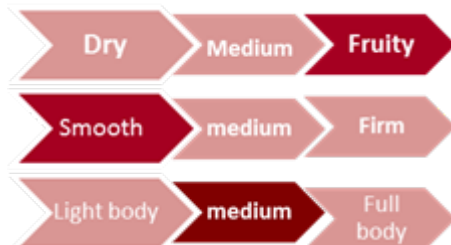
Ch. Jeremie Corbières

Full-bodied, but deliciously plush and velvety, with lots of stewed berry flavours, white pepper, and a toasty finish. This wine blew us away when we first tasted it.

Food match: Excellent with robust meat or spicy dishes.

What's special about this wine?

A terrific wine, which over-delivers on price.



Like to know more?

- From Corbières, a large Appellation in the Languedoc-Roussillon.
- 68ha estate, bought by Paul Mas in 2015. Paul Mas, an iconic winemaker from the region.
- Varietals: Carignan 45%, Grenache 30%, Syrah 15%, Mourvèdre 10%.
- Average age of vines is 20 years old; giving more complexity. The Carignan is 50 years old.
- Each varietal is fermented separately, then blended together.
- 30% of the wine is then aged in American and French oak barrels for 6 months.



*Keenly-priced wines, straight
from the vineyard*