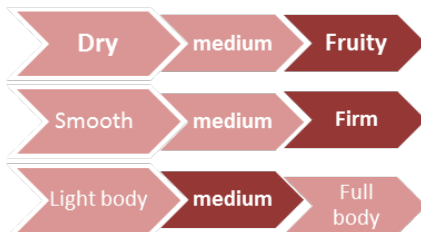


Ch Martinolles 'Garriguet' Limoux, 'Vieilles Vignes'

The garrigue is the signature influence here, adding woody herbal notes (thyme, oregano, sage) to the intense ripe sweet black cherry, vanilla pod. Deliciously warm lengthy spicy finish.

Food match: Delicious with fruity dishes like hoi sin ribs, duck with plum sauce.



What's special about this wine?

- Fantastic layering of herbs, ripe fruit and spice
- this wine totally over-delivers at this price.

Like to know more?

- Cabernet Sauvignon & Merlot blend.
- Garrigue refers to the low-growing vegetation on the limestone hills of the Mediterranean coast. Wild herbs come through in the wine - juniper, thyme, rosemary and lavender.
- Paul Mas is one of the best producers in the Languedoc.

THE IRISH TIMES *rich, warming and smooth with ripe sweet dark fruits, with vanilla and other spices lingering on the finish. Perfect with a daube of beef.*



*Keenly-priced wines, straight
from the vineyard*