

2011 Mas Den Founs Cotes Catalanes

The 2011 Côtes Catalanes, it's a blend of 80% Carignan and 20% Grenache that was brought up all in stainless-steel tanks. It has beautiful fruit, good complexity (black cherry, salt block, spice and currants), and medium to full-bodied richness on the palate. I like the quality of the tannin here, (which isn't a given for Carignan) and it has loads of upfront charm. Drink it over the coming 3-5 years.

Former doctors Anna Maria (previously a dentist) and Dierik Verbeelen (a medical doctor and university professor) created this estate in 2004, with their first release in 2008. These 2011s are the first wines I've tasted from them, and they're certainly off to a good start. www.domainemasdenfouns.com

- Jeb Dunnuck (April, 2015)

2012 Mas Den Founs Cotes du Roussillon

While more expensive than their Cotes Catalanes bottling, I found the 2012 Côtes du Roussillon to be more simple and straightforward, with light dark fruits and peppery herbs, medium-bodied richness and some austere tannins. It will need drinking over the coming 2-4 years.

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