



# M&L

## 2012 Carignan

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Awarded **92 points** + Best Buy!  
by *Wine & Spirits* magazine.

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“Made from old vines planted in the 1960s, this takes a light, fresh approach, focused on fruit rather than pushing for superconcentration. With its pure, juicy ripe cherry flavor, it could bolster a plate of grilled sausages or develop for a few years in the cellar.”



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