



## DESCRIPTION

**Appellation CRU Lirac :** Lirac is one of the southernmost crus in the Rhône Valley... It grows, preserved and quiet, away from the beaten track. However, vines have been cultivated there since antiquity and already in the Middle Ages, this vineyard on the "Côte" du Rhône was talked about for the quality of its wines. The appellation covers the best soils in four communes in the Gard. The assembly of wines from different terroirs allows to obtain the Lirac style: powerful, structured and aromatic, but fresh and always elegant. A nugget to discover absolutely!

**Climate :** Mediterranean influence with exceptional sunshine (2,700 hours per year).

**Grape varieties :** Grenache, Carignan, Mourvèdre.

**Alcohol degree :** 14.5% vol

**Terroir :** The vineyard is located on the limestone plateaus of the Gard, covered with a film of red clay and gravel. Well-drained, this terroir produces powerful wines with solid tannins and great aging potential.

**Harvests :** The harvest is done 100% manually on a specific date which guarantees phenolic maturity. Sorting of the harvest, collection at the cash desk.

**Vinification :** Each plot is vinified separately in order to guarantee maximum precision during assembly. The grapes are destemmed and vinified in stainless steel vats. From 4 to 6 weeks of maceration with temperature control. Gentle pumping over is carried out as well as manual or foot punching down to delicately extract the aromatic substances, coloring matters as well as tannins.

**Aging :** French oak barrels

## TASTING NOTES

**Color :** Deep purple red with bluish reflections.

**Nose :** Intense and generous on notes of raspberry, blackberry, blueberry, blackcurrant, then the wine opens with finely toasted touches.

**Palate :** The palate is full-bodied and concentrated, with a lovely freshness on the attack with aromas of black fruits accompanied by powerful and melted tannins. The finish is persistent on slightly smoky notes.

**Food pairing :** Duck breast or rack of lamb, small game and certain Asian dishes such as roast duck.

**Musical accord :** Opera by Pagliacci (Ruggero Leoncavallo)

**Tasting temperature :** 18-19° C.

**Sommelier's advice :** We invite you to decant this wine 10-15 minutes before tasting.

**Keeping :** 5 years.