

# AOP Lirac rouge



## **Grape Varieties**

Grenache (50%), Syrah (30%), Mourvèdre (20%)

## **Terroir**

Soil is made of clay and limestone with pebble above.

## **Winemaking**

Syrah undergo a cold pre-fermentation maceration. Traditional winemaking process with temperature controlled. Punching down on Grenache and Mourvèdre. Grapes are blended and then a part of this blend matures 1 year in french oak barrels, the other part matures in stainless steel vats.

## **Tasting**

Deep red colour with purple reflection. Expressive nose with black fruits and spices perfumes. Palate has a frank start. In mouth we have a complex wine with matured black fruits, spices and smoky aromas.

## **Food pairing**

Char-grilled Beef or red meats in sauce.

## **Service**

18°c

## **Potential for ageing**

This wine could be appreciated within 5 years.

## **REWARDS & RATINGS**

Concours général agricole 2017 : Médaille d'argent

Le guide Hachette des vins 2013 : Coup de coeur

Robert Parker 2015 : 89-89/100