

Lirac

Cuvée Saint-Valentin

1866 was the year when phylloxera devastated the French vineyards. A Roquemaure winegrower decided to go to Rome in order to buy Saint Valentine's relics. He brought them back to Roquemaure to protect the vineyards from this disease. Nowadays, Saint Valentine is the Patron Saint of our village. It is celebrated every year on February 14th ... on Valentine's Day!



Blend

Shiraz, Mourvèdre and Grenache blend.



Terroir

This wine is the finest expression of Lirac's terroir. The average age of the vines is over 40 years. They are situated on the clay and limestone slopes made up of large round pebbles. A severe plot selection takes place before the harvest.



Winemaking

De-stemmed, crushed and fermented with regular pump overs (two daily over peak fermentation) to extract colour, flavour and tannins. After 3 to 4 weeks 'on skins' the tanks are drained off and the skins pressed. The Shiraz and Mourvèdre wine are racked to 300L French oak barrels (Vicard, Bernard, Seguin Moreau and Boutes), where malolactic fermentation takes place. The Grenache is aged in a tank for a year before the bottling.



Tasting notes

- **Colour:** Deep dark red with a purple hue
- **Aroma:** prunes, pitted fruit. Morello cherries, plums, vanilla, Mocha. It is an explosion of aromas.
- **Palate:** Creamy complexity and interesting texture. Palate has great depth and a coating nature but doesn't feel heavy. Tannins start mid-palate and are powerful, but the finishing is surprisingly fresh. This wine reveals what the appellation Lirac really is.



Food pairing

Enjoy this with dishes seasoned with a pepper sauce or chocolate desserts.



Serving temperature: 17°C.



Cellar potential

Great drinking now with potential for short to medium term (5-7 years)