

Cru – Lirac

Saint-Valentin – Red

In 1866, the phylloxera devastated the French vineyards. A Roquemaure's winegrower decided to go to Rome in order to find 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. He is celebrated each year on February the 14th ... on Valentine's Day !



Blend

This wine is a great 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 located 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. Shiraz and Mourvèdre 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 during a year before the bottling.



Dégustation

- **Colour** : deep dark red with purple hints.
- **Aromas** : prunes, pitted fruit. Morello cherries, plums, vanilla, Mocha. It is an explosion of aromas.
- **Palate** : creamy complexity and interesting texture. It has a great depth and a coating nature but doesn't feel heavy. Tannins start mid-palate and are powerful, but the finish is surprisingly fresh.



Food Pairing

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



Serving Temperature

17°C



Cellar Potential

Great to drink now with a medium term aging potential (5-7 yrs).