

Cru – Lirac

Terra Ancestra – Red



Blend

Blend of Shiraz and Mourvedre.



Terroir

This « cuvée » is the result of a very strict plot selection. The oldest vines with low yields are chosen. The parcels are located on the clay and limestone terraces of the Lirac appellation area.



Winemaking

De-stemmed, crushed and fermented with regular pump overs (two daily over peak fermentation) to extract colour, flavour and tannins. After 5 weeks « on skins » the fermenters are drained off and the skins pressed. The wine is then racked to 300L new French oak barrels (Seguin Moreau, Boutes, Bernard, Vicard). The two wine varieties are aged separately : the wine is blended right before bottling to choose the very best barrels for this cuvée. Once bottled, the wine is aged during a year in our cellar.



Dégustation

- Colour : intense red purple.
- Aromas : a mix of Bourbon, vanilla and mocha fragrances. The toastiness of the cask gives pitted fruits smell : candied cherries and plums. Exotic fragrances of eucalyptus and cinnamon.
- Palate : strong and delicate, impressive concentration of the wine. The tannins are silky and delicate. The final note is long and harmonious.



Food Pairing

A wine to pair with fine food. Try it with a beef in pepper sauce or in a red wine sauce that we call « daube » (provençal stew). And why not having it with an intense chocolate dessert.



Serving Temperature

17°C



Cellar Potential

5 to 10 years.

