

Cru – Lirac

Tradition – Red



Blend

This wine is a harmonious blend of three Rhone-Valley traditional wine varieties : Grenache, Shiraz and Carignan.



Terroir

The vines are located on terraces mainly composed of large round pebbles and gravel on clay and limestone subsoils.



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 fermenters are drained off and the skins pressed. Aged in concrete tank only.



Tasting Notes

- Colour : dark red, ruby fringe.
- Aromas : characterized by spices, tobacco, and fruit in brandy.
- Palate : bright aromas of blueberries, blackberry and black cherry. This wine is round with a great concentration. The finish is long, full and harmonious, with round tannins.



Food Pairing

Enjoy with a traditional French meal.



Serving Temperature

14-16°C



Cellar Potential

Great drinking now with potential for around 5 years.

