



LIRAC ROUGE

FLOOR TYPE

The plots are located on hillsides, on a clayey-limestone soil with small pebbles on the city of Roquemaure.

ENCAPPING

Grenache 50% - Syrah 25% - Mourvèdre 25%

VINIFICATION AND MATURING

Hand-picked only, with very strict sorting “before and after destemming”.

Cold pre-fermentation vatting and long vatting under immersed marc.

Vinification in thermo-regulated pyramid-shaped concrete vats with a system of keys for locking the cap of marc. Total immersion.

Ageing 1 year of 40% of the cuvée in barrels and 60% in raw concrete vats.

TYPICITY

These wines are very characteristic thanks to the very well exposed terroir and the age of the vines averaging 40 years.

They are characterized by notes of red and black fruits and very spicy notes.

Dark ruby- purple color.

Expressive nose of liquor ice and spices.

On the palate, fullness on the attack, fine tannins, aromatic finish.

Keep between 3 and 8 years.

