



AOC Lirac Red 2022



We work on 8 hectares located in Roquemaure appellation Lirac, on clay soil and pebbles.

This diversity allows us to obtain a complex and balanced wine.



The grape varieties of our red Lirac:

Grenache: 60%

Syrah: 15%

Mourvèdre: 15%

Cinsault: 10%



Our Lirac Rouge is made with vines of about forty years, the harvest is destemmed in its entirety. Fermentation is monitored by thermoregulation, it lasts 20 to 30 days. The wines remain in concrete vats and demi-muids for a period of 12 months.



Our AOC Lirac presents an extraordinary breadth with aromas of liquorice, black fruits, cherry and a touch of spice. The tannins are dense, the mouth is fresh and elegant. Its black dress with brilliant reflections suggests a diamond.



Cheeses,
red meat,



12 to
17°C



12
months aging



Guard 3 to
5 years