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## LIRAC CONFIDENTIELLE



### TERROIR

The vines come from the three best plots of the estates. They are located on the sandy filtering soils on the slopes at the back of the Mount Génies, benefiting from a perfect exposure. This gives wines with stunning concentration with elegance and very silky tannins. Age of the vines: 60-90 years.

### GRAPE VARIETIES



- o 1/3 Grenache
- o 1/3 Syrah
- o 1/3 Mourvèdre



### VINIFICATION

100% handpicking with thorough sorting upon arrival at the winery. The harvest is blended before fermentation, process used by only very few estates nowadays, allowing each grape variety to express its potential better than if fermented alone. The cap is punched down regularly. Maceration lasts 12 to 18 days, at controlled temperatures. The wine ages in French oak barrels of varying age and chosen for being very lightly burnt.

### TASTING



The wine is concentrated, showing some generous strawberry and raspberry notes and a subtle hint of liquorice. The tannins are velvety and smooth.



### SERVICE

Best served at 18°C. To be paired with Provencal Beef stew (« Daube provençale ») !!



### AGING POTENTIAL



Generous and easily approachable, ready to drink but can be kept up to 7 years.