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## LIRAC PALMES



### TERROIR

The vines come from a selection of the best grapes of the estate. Age of the vines : 60-90 years.



### 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. Maceration and alcoholic fermentation take place at controlled temperatures. The cap is punched down regularly. Maceration lasts 12 to 18 days. The wine is made with no adjunction of sulphites.



### SERVICE

Best served at 18°C. To be paired with Rosemary steak or roasted quails with cherries and balsamic reduction.



### GRAPE VARIETIES



- 100% Grenache

### TASTING



*Appearance* : deep garnet with some violet tints.

*Nose* : extremely aromatic with some blackcurrant, blackberry and raspberry notes.

*Palate* : velvety and dense.

### AGING POTENTIAL



Ready to drink but can be kept up to 5 years.