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LIRAC TRADITION

TERROIR

The vines are located on two different types of soils: stony sandy-clay soils similar to the ones found in Châteauneuf du Pape, which provide wines with good backbone and complexity; sandy filtering soils, on the slopes at the back of the Mount Génies, perfect for white, rosé and lighter style reds, giving some finesse and supple tannins.

GRAPE VARIETIES

- 50% Grenache
- 30% Syrah
- 20% Mourvèdre

VINIFICATION

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 wine matures in concrete vats with very few racking during 10 months.

TASTING

The wine is generous, expressing lots of red berries and black cherry notes on a smooth structure.

SERVICE

Serve at 18°C. To be paired with prune-stuffed turkey wraps or black-olive lamb stuffed tomatoes.

AGING POTENTIAL

Ready to drink.

