

LAROCALIÈRE

Domaine

Southern Rhone Valley

LIRAC ROUGE 2018



THE ESTATE

The estate is a family domain of about forty hectares spread over the exceptional terroirs of Tavel and Lirac.

THE TERROIR

Clay hillsides with round pebbles

GRAPE VARIETIES

Grenache (1/3), Mourvèdre (1/3) and Syrah (1/3)

THE CLIMATE

Our region's climate is Mediterranean: winters are mild and summers are really warm. The mistral, really typical from the Rhone Valley, a wind really cold during winters and hot in summers, enables to remove humidity from the soil and clean up the vineyard.

WINE MAKING

First, grapes are placed in stainless steel tanks for a cold maceration (about 48 hours). Then, we let vats temperature growing and the alcoholic fermentation can take place. After remaining one month in the vats, skins are delicately pressed. The aging in stock vats then begins. Several months are required before the wine can be bottled.

FOOD AND WINE MATCHING

The Lirac rouge suits perfectly with modern cooking (Roasted chicken, Carpaccio, etc). Best to serve between 15° to 17°. For drinking within five years.

