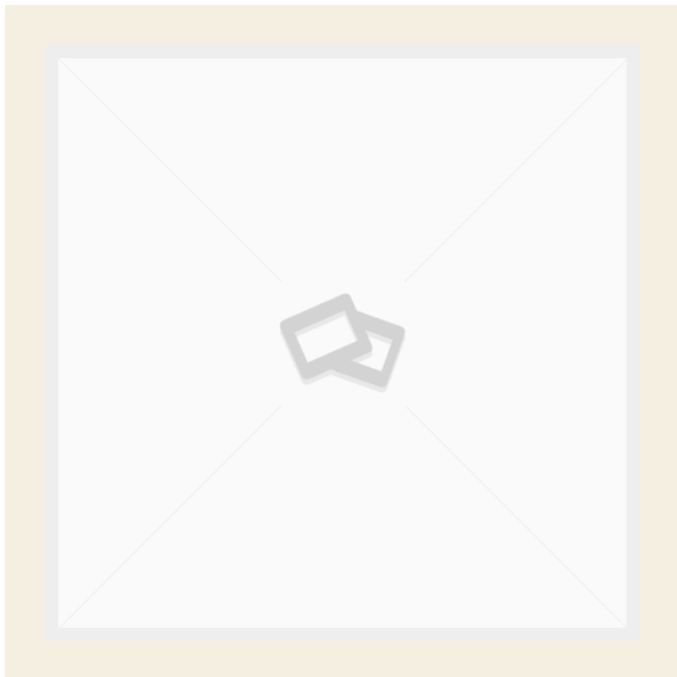




Lirac "Sainte Baume"

2023

"A beautiful deep purple robe. Fine and elegant, it opens on fruity and spicy aromas. The mouth is full and round dominated by intense red and black fruit notes. Well balanced with smooth tannins."



Vintage

A dry, mild winter with a few days of violent mistral winds, particularly at the end of January, resulted in a significant water deficit, with only 30 mm of rainfall in 3 months. The drought continued into the mild spring. Rain arrived at bud-break, when the bunches emerged, and then at veraison (between mid-June and mid-July), raising fears of an attack of mildew, which was finally brought under control. Over the summer, the vines held up well against the heatwave at the end of August. Harvesting, which took place quite late, was still hot and dry. The harvested grapes were perfectly healthy, with concentrated berries. To sum up, a late and generous vintage with a highly aromatic profile and lovely texture for well-structured, yet elegant reds.

Grape varieties

Grenache noir, Syrah

Terroir

Located on the right bank of the Rhône River, right next to Tavel and Châteauneuf-du-Pape, the Lirac Appellation displays many qualities of its prestigious neighbours while developing a distinctive personality, very elegant and subtle.

Winemaking

Harvest at optimum ripeness. The grapes are sorted and destemmed. Traditional vinification with a long vatting time (up to 3 weeks) to concentrate the colour and the aromas.

Agreements & Services

It will pair nicely with grilled meats, roast lamb and mature cheeses.

Best served between 13 and 15°C. Enjoy it now or cellar for up to 5 years of age.