LIRAC DOMAINE RESPELIDO

AOP Lirac

Grape varieties: Grenache, Syrah, Carignan.

Terroir: Sandy and clay-limestone soils.

Average age of vines: 43 years.

Yield: 39 hl/ha.

Farming: Sustainable, Certified HVE 3.

Winemaking process: The grapes are fully destemmed and vinified by varietal. 5 weeks of skin-contact maceration followed by approximately 3 weeks of fermentation between 20 and 28°C.

Aging: Partially aged in used oak barrels for 12 months, the rest ages in concrete, then blended.

Tasting notes: A beautiful purple color. On the palate, very fruity with notes of black fruit and cherry. Lovely length and silky tannins.

Food pairings: Meat, cheeses, pasta dishes, steak, BBQ, osso buco.