

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

LIRAC



DETAILS OF PRODUCTION

The soils in the vineyards that make up the Lirac consist of smooth quartz pebbles and red clay, lying over a bed of sand. The grapes are tasted in the vineyards to ensure that they are fully ripe before they are picked by hand. The grapes are then destemmed and fermented in concrete tanks. The alcoholic fermentation temperature is controlled at around 25°C to preserve as much varietal aroma as possible. Gentle pumping over operations are carried out on a daily basis to delicately extract aromas, colour and tannins. At the end of the alcoholic fermentation, the temperature is increased to allow the polymerization of the tannins during the maceration phase. Post fermentation maceration lasts about four weeks and ageing takes place in concrete tanks for 6 months.

TASTING NOTES

Deep and dense red with bluish tints. The nose is intense and generous, revealing notes of blueberries and blackberries, followed by delicately toasted notes as the wine opens up. On the palate the 2016 Lirac is broad and concentrated, nice and fresh on entry, with lovely red fruit flavours and powerful, smooth tannins. The finish is long-lingering with slightly smoky notes and develops a touch of liquorice over time.

HOW TO SERVE

The wine is to be served around 18°C with duck breast or rack of lamb. Cellar for up to 5 years.

VINTAGE

2016

STYLE

Red

BLEND OF GRAPES

Grenache
Syrah

WINEMAKER

Michel Chapoutier

ALCOHOL

15%

