

# LIRAC

## LE SABLON 2016



### Terroir

Ancient Rhône alluvium : shingle and red earth  
Sustainable production



### Tasting

Bouquet of red and black fruits and spices, beautiful aromatic power with roundness and velvety tannins on the palate. Beautiful control of wood with melted notes



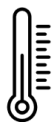
### Vine stock

Grenache 50% Syrah 25% Mourvèdre 25%



### Winemaking

Hand harvesting on optimum ripeness  
Grapes carefully picked and sorted  
Classic way of simultaneous maceration and fermentation at 25-27°C, during around 15 days in concrete vats before the press  
Aging of 18 months in old oak barrels of 3-4 wines  
Selection of the best barrels for the final blend  
Taking place of the bottling at the winery to oversee the quality and processing from the grapevine to the bottle



### Service & Laying Down

Between 15-17°C  
Aging from 5 to 10 years



### Food & Wine pairing

Grilled or roasted red meat, more aromatic meats like duck, lamb, small game



### Awards

Bettane & Desseauve : 15/20 (2016)  
Gilbert & Gaillard : 89/100 (2016)

