

LIRAC

LE SABLON 2017



Terroir

Ancient Rhône alluvium : shingle and red earth
Sustainable production - Vineyard under organic conversion since 2019



Tasting

Bright garnet color. A rich, toasty and spicy nose, with notes of red fruit and cocoa. A warm and full-bodied mouth, revealing very young southern scents (scrubland, liquorice) with discreet woods. Beautiful Lirac respecting traditions.



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 12 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

Gold medal Concours International de Lyon (2017)
Gilbert & Gaillard : 90+ (2017)
Bettane & Desseuve : 15/20 (2016)
Gilbert & Gaillard : 89/100 (2016)