

**The Lirac appellation:** In the 16th century, Lirac wines, already highly appreciated by the world's great and good, were present on the tables of the great royal courts, both in France and abroad. In 1904, Comte Henri de Régis de Gatimel inherited Château de Ségrèrie within the appellation. At the time, the estate's only resources were a few cereals, silkworms and a modest vineyard. In 1925, he decided to replant the vineyard as it had existed in Roman times. AOC Lirac was classified as a Côtes-du-Rhône cru on October 14, 1947.

AOC Lirac is located 15 kilometers northwest of Avignon, on the right bank of the Rhône, in the Gard department, in 4 communes, including Roquemaure, the birthplace of Côtes du Rhône, Saint-Laurent-des-Arbres and Saint-Géniès-de-Comolas, on the right bank of the Rhône.

**Creation of the AOC in 1947 | 5% rosé wines, 85% red wines, 10% white wines | 750 hectares of vines | 22,000 hl/year | Average yield 41 hl/hectare | 50% of production exported |**



**Grape varieties:** 50% Grenache blanc, 25% Clairette, 15% Roussanne, 10% Viognier



**Terroir/Climate:** Mediterranean influence. 2,700 hours of sunshine a year and a dominant wind: the Mistral. Soil: Limestone scree soils

**Average age of vines:** 40 years



**Winemaking method:** Grapes are harvested individually when ripe, destemmed and gently pressed. The juice is placed in fermentation tanks for 15 days, under temperature control at 16°C.

**Ageing:** 6 months in stainless steel and concrete vats.

#### Tasting notes



**Visual:** Pale yellow color with golden highlights.

**Nose:** Aromas of peach and white flowers, enhanced by exotic notes.

**Palate:** Delicate and smooth on the palate, with pear and white flowers mixed with honey notes.

**Overall:** Lively, with long-lasting aromas.

**Consumption:** Drink now | Shelf life: 3-5 years



**Serving temperature:** 10-12°C

**Food & wine pairing:** Caesar salad, grilled fish with fennel or monkfish à l'armoricaine, dry goat's cheese with coriander or brie stuffed with truffles, scallop

