

**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 Ségriès 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 département, 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 varietals:** 50% Grenache Noir, 25% Syrah, 20% Mourvèdre, 5% Cinsault

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



**Average age of vines:** 40 years.

**Winemaking method:** Long fermentations of around 4 weeks in vats, with each grape variety vinified separately. Pigeage and délestage follow one another to extract the best from each grape variety. After pressing, the juices are blended.



**Ageing:** 30% of the wines are aged in French oak barrels, a quarter of which are renewed every 4 years. Aged from 6 to 10 months, depending on the vintage.

#### Tasting notes

**Visual:** deep red color

**Nose:** The nose opens with jammy red fruits (strawberries, blackberries, blackcurrants), combined with spicy notes.

**Palate:** The palate is harmonious and fine. The clarity of the fruit is striking and accompanies us right through to the finish. The tannic structure is delicate, and the masterful barrel ageing adds light roasted notes.

**Overhall:** A well-balanced wine, offering freshness and deliciousness, with a delicate tannic structure.



**Consumption:** To drink | **Drinking window:** 6-8 years



**Serving temperature:** 15 to 17°C

**Food pairing:** game, duck aiguillettes, charcuterie, calf's liver, pork stew, tajines.