



Lirac « Trinité » Red



I need sunshine, give me sunshine!

Bathed in sun and swept by the Mistral, a vivid Lirac with depth and balance. Intense flavours of red fruit blend with scents of the garrigue, gradually melding together to give a long, spicy finish.



Terroir: Sandy soils over clay subsoils with a surface covering of pudding-stones. This south-facing parcel in the Lirac appellation is planted in terraces, bathed in sunshine and cradled by the Mistral.



Grape Varietals : Grenache, syrah



Winemaking:

Hand harvested.

Grapes are destemmed, crushed and cold-soaked for 12-48 hours.

Alcoholic fermentation is started by native yeasts and continues at moderate temperatures (24-28°C) for around 20 days.

Aged in concrete tanks and 2 to 3-year-old barrels for 6 months (20 – 30% of the blend).

Excellent ageing potential.



Food-Wine pairings :

Spiced Filet Mignon

Lamb cutlets

Sauté potatoes with parsley and garlic

Fillet of haddock poached in court bouillon with wild rice

Lobster Américaine with wild rice.

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