



Lirac

« Avant-Goût du Paradis »



A homage to the missionary brothers of the Holy Family.

The cellar walls have plenty of stories to tell, as do some of the inscriptions adorning the old casks in which they are matured. One such inscription reads 'this wine gives us a foretaste of paradise!'

A powerful, elegant wine with black fruit, liquorice and spices, soft, velvety tannins and a long, lingering finish.



Terroir: Sandy soils over clay subsoils with a surface layer 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 :

Harvested by hand

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 new 225-litre barrels for 9-12 months for a portion of the blend.

Excellent ageing potential



Food-Wine pairings :

Fillet of beef in Grand Veneur sauce

Wild boar casserole

Cod loin with chorizo

Pan-fried chanterelle mushrooms in butter

Mashed potatoes with truffle oil

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