



DOMAINE LAFOND



LIRAC RED « La Ferme Romaine »

GRAPE VARIETIES : Grenache 65%, syrah 30%, mourvèdre 5%.

SOIL : It's stony and sandy on red and pebbly terraces.

THE CLIMATE : It's temperate, Mediterranean and very windy, LIRAC is situated in the Rhône's Valley. Very little rain. Sun : an average of 2700 hours per year.

AVERAGE AGE OF THE VINES : 60 years.

HARVEST : The grapes are picked by hand with the intention of quality. They are sorted out by the harvester and they arrive undamaged at the winery avoiding oxydation. Besides, the handpicking protects the good condition and the future of the vineyard.

WINEMAKING : Grapes are wholly destemmed. Long fermenting : 21 days to obtain supple and well present tannins. The pressing, end of fermenting and conservation in stainless steel tank until the first racking process. Then, the wine is aged in new barrels (half in strong heating + half in less strong heating) from January to October, to soften the tannins, to oxygenate the wine and to bring a touch of vanilla which will blend with the structure of the wine. From the bottling, the harmonious blending between the structure of the wine and the aging in barrels brings a good balance which is going to improve for a few years.

BOUQUET : Powerful and well-constituted wine, a strong ruby colour with a purple tinge. It gives a complex nose of cinnamon, cooked fruits and morello cherry. After a rich and firm attack, the mouth expresses vanilla and pepery aromas which persist to the final. It's a supple and rich wine with a very good length in mouth.

CONSERVATION : Wine like to be preserved in a dark place, with a constant temperature and hygrometry. Coolness and height are its friends. For optimal conditions or preservation, we recommend you to keep your bottles between 16° and 18° C and between 50 and 70% of humidity.

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Roc-Epine

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