



DOMAINE LAFOND



LIRAC RED

VARIETIES : Grenache 70%, Syrah 30%.

SOIL : Rocky, sandy with pebbles and lime/clay.

CLIMATE : Warm temperate, Mediterranean and very windy. LIRAC is situated right in the Rhône Valley.

HARVEST : The grapes are all handpicked, the only way to achieve best quality : the grapes are selected by the harvesters and arrive undamaged at the cellar without any oxidation phenomena. This is also the best way not to hurt the vine-stock and to preserve the future of the vineyard.

WINEMAKING : Grapes are all destemmed, then vatting occurs for 14 to 20 days; then pressing, the end of fermentation and conservation takes place in stainless steel tanks until the first racking; then we continue maturation in new oak barrels for 3 or 4 months in order to get a smoother tannin and to oxygenize the wine. Finally, the wine is kept bottled for at least 6 months before selling.

BOUQUET : A powerful and well built wine, a deep ruby colour with violet tints. Complex nose of vanilla, fruits and griotte-cherries. The attack is rich and firm; the mouth expresses long lasting nuances of vanilla and pepper. This is a smooth and rich wine with a very good length.

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 your to keep your bottles between 16° and 18° C and between 50 and 70% of humidity.

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Roc-Épine

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