Les Crus du Sud, AOP Lirac 2023

FPB98252023

Maison Boutinot

— Rhône, France

The Underdog Cru. In general, the wines are softer than those of its Cru peers. Here, it's all about the fruit driven finesse of Grenache. Vines have been one of Lirac's top assets for two thousand years. In the 16th century, its wines were already popular with the world's nobility, and were served at royal courts in France and beyond. Lirac became a cru of the Cà´tes du Rhà´ne on October 14th, 1947. The terroir is a classic limestone covered with a layer of red clay and pebble which have perfect draining qualities. Now HVE3 sustainable certified.

Production

This wine is a blend of Grenache, Syrah and Mourverdre crushed and traditionally macerated for around 21 days. It is grown and vinified sustainably, achieving HVE3 certification. After fermentation in traditional concrete vats, the wine is bottled to capture the finesse of the wine.

Tasting note

Rich and ripe with complex notes of dark berries and savoury spice.

Food Match

Prime rib of beef, classic sausage cassoulet, saddle of lamb with ratatouille or gratin dauphinois. Something hearty and generous.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Lirac

Grape Varieties:
Grenache Noir 50%, Syrah 45%, Mourvèdre 5%

Suitable for:
Vegan

Bottle Barcode:
3430560015560