



Lirac *Le Sablon Red*

Old Vines



The grapes are carefully picked and sorted by hand with optimum ripeness.

Classic fermentation with simultaneous maceration at 25-27°C, lasting around 15 days in concrete vats, before being pressed.

Aging for 6 months in used oak barrels from four to five wines. Selection of the best barrels for the final blend. Bottling takes place at the winery to oversee the quality and processing of our wines from the grapevine to the bottle.

Varietals	Grenache: 43%, Mourvèdre: 32%, Syrah: 25%,
Soils	Ancient Rhône alluvium : shingle and red earth
Robe	Dark ruby
Nose	Bouquet of red fruits and spices, powerful with beautiful aromatics
Palate	Lovely red and black fruits with round and velvety tannins
Serve	T°15-17°C
Potential aging	Fresh and pleasant when drunk young, but can also age 4 to 5 years.
Yields	40 hl/ha - 0.36 hectares
Alcohol	14°

This elegant red wine is excellent with Grilled or roasted red meat, more aromatic meats like duck, lamb, small game, or with meat stews.