



CHATEAU
TRINQUEVEDEL

Lirac *Le Sablon* Red Old Vines



Vineyard under Organic Conversion, the grapes are carefully picked and sorted by hand with optimum ripeness.

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

Aging for 10 months in old oak barrels from four to five wines. Selection of the best barrels for the final blend. The wine is gently filtered before bottling at the winery.

Varietals	Grenache 50%, Mourvèdre 25%, Syrah 25%
Soils	Ancient Rhône alluvium : shingle and red earth
Robe	Bright garnet
Nose	Rich toasty and spicy bouquet with notes of red fruit and cocoa
Palate	Round, velvety mouth of red and black fruits with liquorice notes and discreet wood. A beautiful aromatic Lirac
Serve	T°15-17°C
Potential aging	Fresh and pleasant when young, but can also age wonderfully 5 to 10 years
Alcohol	14,5°

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