

LIRAC

2016

BLEND

80% Grenache , 20% Syrah.

TERROIR

12 plots in Lirac, on clay and galets roulés soils.

WINE MAKING

Manual harvest

Determination of harvest dates by daily measurement of polyphenols in the berries. Fermentation at moderate temperature to favor soft diffusion of flavor compounds.

Cofermentation of grapes for more aromatic complexity.

30% is ageing in barrel for 12 months and 70% in concrete tank to preserve the fruit purity.

SERVICE 14°C

AGEING POTENTIAL 3 - 5 years

FOOD PAIRING

Lamb Tagine with dry fruits - Duck breast fillet with green pepper sauce - BBQ Prime rib of beef .

RATING



92 /100 Parker

One of Vignon's better efforts, the 2016 Lirac showcases ripe fruit, ranging from raspberries and cherries to hints of stone fruit. Yet, it's not over the top or simply fruity. This full-bodied wine adds hints of leather, garrigue and licorice along the way, evolving from creamy to velvety on the palate and through the lasting finish. »



RED



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