

Château Saint Roch

Lirac

Cuvée Tradition



Red



50% Grenache, 30%
Mourvèdre, 20% Syrah.



75 cl

FRUITY &
GENEROUS

Terroir



The vines are located on two different types of soils:
- Some stony sandy-clay soils in a way similar to the ones found in Châteauneuf du Pape, which provide wines with good backbone and complexity;
- Some sandy filtering soils, on the slopes at the back of the Mount Génies, perfect for white, rosé and lighter style reds, giving some finesse and supple tannins.
Age of the vines: 20-60 years
Yield: 35 hl/ha

Vinification



Destemming of the grapes.
The harvest is blended before fermentation, process used by only very few estates nowadays, allowing each grape variety to express its potential better than if fermented alone.
Maceration and alcoholic fermentation take place at controlled temperatures.
The wine matures in concrete vats with very few racking during 10 months.

Tasting



The wine is generous, expressing lots of red berries and black cherry notes on a smooth structure.

To serve

Best served at 18°C.

Aging potential



Ready to drink but can keep 5 to 6 years.

Food Matching



Roast lamb with thyme, Spicy meat skewers with Ratatouille, Daube Provençale (beef stew), Aged Comté cheese.

