

Château Saint Roch Lirac Cuvée Confidentielle



Red



1/3 old vines Grenache, 1/3
Syrah, 1/3 Mourvèdre.



75 cl

AROMATIC &
FULL-BODIED

Terroir



The vines come from the three best plots of the estates. They are located on the sandy filtering soils on the slopes at the back of the Mount Génies, benefiting from perfect exposure. This gives wines with stunning concentration but with elegance and very silky tannins. Age of the vines: 60-90 years
Yield: 28 hl/ha

Vinification



100% hand harvest with thorough sorting upon arrival at the winery. 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.
The cap is punched down regularly.
Maceration lasts 12 to 18 days, at controlled temperatures.
The wine ages in French oak barrels of varying age (no new oak), but always chosen for being very lightly burnt.

Tasting



The wine is concentrated, showing some generous strawberry and raspberry notes and a subtle hint of liquorice. The tannins are velvety and smooth.

To serve

Best served at 18°C.

Aging potential



Generous and easily approachable, ready to drink but can keep 7 to 8 years.

Food Matching



Herb-crusted rack of Lamb, Roast stuffed Partridges with Chestnuts and Winter Spice, Daube Provençale (beef stew), Aged Comté cheese.

