



Château Saint Roch

Lirac

Cuvée Les Palmes



Red



Grenache



75 cl

AROMATIC &
FULL-BODIED

Terroir



The vines come from a selection of the best Grenache of the estate (hence the name "palmes" which means "palms").

Age of the vines: 60-90 years

Yield: 30 hl/ha

Vinification



100% hand harvest with thorough sorting upon arrival at the winery.

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 cap is punched down regularly. Maceration lasts 12 to 18 days.

The wine is made with no adjunction of sulphites.

Tasting



Colour: Bright garnet with violet tints. Nose: Extremely aromatic with some blackcurrant, blackberry and raspberry notes. Palate: Velvety and dense. Good but non aggressive tannins.

To serve



Best served at 18°C.

Aging potential



Ready to drink but can keep 4 to 5 years.

Food Matching



Serve with red meat, slow-cooked simmered dishes, stews, game.

