

DOMAINE PÉLAQUIÉ



LIRAC ROUGE



BLENDING

Grenache, Mourvèdre

SOIL

Red terraces of rounded stones, loessal and sandy skeletal soils.

WINE-MAKING PROCESS

Grape varieties are harvested at optimal ripeness and vinified separately. After 24 hours of maceration, the alcoholic fermentation takes place in thermoregulated tanks during 15 days with regular pumping-over. The wine is aged in stainless tanks for 12 months before bottling.

TASTING

An intensive ruby color. Complex nose with black fruits and spicy notes. Is rich in mouth with a nicely finish. Perfect on red meat, game, or cheeses.