

# DOMAINE PÉLAQUIÉ



## LIRAC ROUGE « LUC PÉLAQUIÉ »



### BLENDING

Grenache, Mourvèdre, Syrah

### 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 at cool temperatures (to preserve the aromas), the alcoholic fermentation takes place in thermoregulated tanks during 20 days with regular pumping-over. This wine is aged in 2-3 years old barrels for 12 months

### TASTING

Very intensive color. Complex nose: fruit and spicy aromas with oaky notes. In mouth, generous structure, the tannins are fine, and they fade away in velvety long finish.