

Chateau Saint-Roch Lirac Rouge

£15.75

Vintage: 2018

Bottle Size: 75cl

Alcohol %: 14%

Country: France

Description: Chateau Saint-Roch Lirac Rouge is vibrant purple with aromas of violets. It has deep and plentiful plum fruit flavours with notes of spices and bitter chocolate. Rich, chewy and generous on the palate, it has a big finish that lasts well. Ideal now, but will age gracefully for a number of years.

Cepages: Syrah(Shiraz),Mourvèdre,Grenache(Garnacha)

Group: Rhône

Sub group: Southern Rhône

Colour: Red

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: Grilled rump with rosemary or Provençal beef stew.

Food / cocktail recipe:

Press

Awards

Other Info: In 1998, with a desire to fully explore and express the potential of the Lirac terroir, the Brunel family (of Château De La Gardine in Châteauneuf Du Pape) bought the forty hectare Château Saint-Roch estate in Roquemaure where they produce a selection of red, white and rosé wines. It is Eve Brunel, also the oenologist for Château De La Gardine and Brunel De La Gardine, who runs the property.

The parcels of vines that produce the Chateau Saint-Roch Lirac Rouge



are located on the sandy limestone slopes of the mountains of Saint G ni s, at a height of around 300 metres. Some of the plots planted with old vines have particularly good exposure and produce beautiful and exceptionally concentrated grapes. The wine they produce is aged for 12 months in second and third fill French oak barrels.