



Le Virtuoso

(The Virtuoso)

LIRAC

Grape Composition :

80% Grenache, 20% Syrah

Vinification :

Concrete tanks

Destemmed or not :

Destemmed

Fermentation :

20 days fermentation and maceration

Yeast :

Natural

Aging :

12 months in concrete vats

Soil Composition :

Round pebbles on the surface, red clay, and some sandy soils

Exposition :

South facing plateau

Vine Age :

40 years old

Density :

4000 vines per HA

Harvest type :

Hand picked

Malolactic – yes/no :

yes

Residual sugar :

Less than 2 grams per litre

Alcohol percentage :

14%

Tasting notes :

This wine has intense red and black fruits, lots of spices and garrigues (herbs from Provence), soft, elegant tannins, developing complex aromas (licorice, truffle and dark chocolate) with aging

Food pairing :

This wine deserves to be served with a slow cooked meal such as a Daube (Southern French casserole) or a beef burgundy. This wine is lovely with cheeses, such as Camembert or Beaufort

Cellaring :

8 to 10 years

