

LIRAC 2019



BLEND

80% Grenache , 20% Syrah.

TERROIR

12 plots in Lirac, on clay and galets roulés soils.

WINE MAKING

Manual harvest.

Determination of harvest dates by daily measurement of polyphenols in the berries. Fermentation at moderate temperature to favor soft diffusion of flavor compounds.

Cofermentation of grapes for more aromatic complexity.

30% is ageing in barrels for 12 months and 70% in concrete tank to preserve the fruit purity.

AGEING POTENTIAL 3 to 5 years

SERVICE 14 °C

FOOD PAIRING

Lamb Tagine with dry fruits - Duck breast fillet with green pepper sauce - BBQ Prime rib of beef



An 80-20 blend of Grenache and Syrah, Vignon's 2019 Lirac is drawn from multiple parcels with galets roulés over clay soils. Roughly one-third went into oak, while the rest stayed in tank. It may be the most complex of the various Vignon "Signature" offerings, marrying hints of garrigue and licorice with mixed berries and hints of oak. It's medium to full-bodied, silky and forward, with the same lip-smacking drinkability factor that marks all of Vignon's wines on the finish.



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