



Lirac « Nesson Dorma » 2015



VINEYARD LOCATION:

Plateau of Lirac (rounded pebbles)

GRAPE VARIETIES : Grenache (40%), Syrah (34%) and Mourvedre (26%)

AVERAGE AGE OF THE VINEYARD: 39 years

DATE OF HARVEST: From the 10th to the 29th of September 2015

YIELD: 38hl / hectare

VINIFICATION:

- De-stemming
- Fermentation for 5 weeks at a temperature from 26 to 30°C
- Racking, punching of the cap, pumping over

MATURING: New oak barrels for the Syrah during 18 months for Syrah and Mourvedre and stainless-steel tank for the Grenache.

BOTTLING: June 2017 (13,000 bottles)

DISTINCTIONS:

- Wine Advocate, Robert Parker's website: 90/100
- Wine Enthusiast: 90/100
- Jancis Robinson: 16/20 (vint.2012)
- Guide Gilbert and Gaillard 2018: 90/100
- Guide Bettane & Desseauve 2017: 14/20

TASTING NOTES

TASTING

«The Nesson Dorma checks in as a blend of Grenache, Syrah and Mourvedre, all from rolled pebble soils. It has a darker slant to its fruit over the La Fermade release and offers lots of blackberry, raspberry, spice-box, graphite and licorice aromas and flavors. Medium to full-bodied, ripe, nicely concentrated and with more richness and breadth than most it should drink nicely on release and last for 7-8 years. (wine advocate, Jeb Dunnuck, March 2016)

PAIRING

- Grilled meats
- Sauce based red meats

SERVING TEMPERATURE:

From 15 to 17°

KEEPING:

15 years