



Wine under conversion to
organic farming

LIRAC LA FERMADE ROUGE 2020

A blend of Grenache, Syrah and Mourvèdre, matured in vats. This wine offers a bouquet of black fruit and violets, with elegant concentration

GRAPES VARIETIES

Grenache (55%), Syrah (25%),
Mourvèdre (20%)

AVERAGE AGING OF THE VINEYARD

43 years

YIELD

20 hl / ha

MATURING

Concrete tanks

BOTTLING

December 2021 (50 000 bottles)

SERVING TEMPERATURE

To drink between 15° to 17°

POTENTIAL AGING

10 years



RATINGS:

Jeb DUNNUCK: 90-92/100

GUIDE HACHETTE 2021:

Coup de cœur (vintage 2018)

WINE SPECTATOR : 90/100
(vintage 2018)

WINE ENTHUSIAST : 92/100

GUIDE GILBERT & GAILLARD :
90/100 (vintage 2018)

ROBERT PARKER :
91/100 (vintage 2018)

« A beautiful, deep colour with a purple hue. Clear bouquet of stone fruits, redcurrant, mixed spices, violet and light oak. Well balanced on the palate with a velvety smooth texture, the as yet tight tannins are starting to open towards revealing the characteristic aromas of this wine. Wonderful potential. »

(Guide Gilbert & Gaillard)
