



Wine under conversion to
organic farming

LIRAC LA FERMADE ROUGE 2021

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

RATINGS:

JEB DUNNUCK: 90-92/100
(vintage 2020)

GUIDE GILBERT & GAILLARD : 89/100

WINE ENTHUSIAST : 92/100
(vintage 2019)

JANCIS ROBINSON : 15.5/20
(vintage 2020)



GRAPES VARIETIES

Grenache (40%), Syrah (40%),
Mourvèdre (20%)

AVERAGE AGING OF THE VINEYARD

35 years

YIELD

38 hl / ha

MATURING

Concrete tanks

BOTTLING

November 2022 (39 000 bottles)

SERVING TEMPERATURE

To drink between 15° to 17°

POTENTIAL AGING

10 years

« Intense colour with hints of youth opening onto an attractive bouquet combining morello cherry, red fruits, liquorice, spices and light animal notes. Silky smooth and taut texture, with rich young flavours gently unfolding, carried by delightfully ripe tannins. Harmonious, saline finish. »

(Guide Gilbert & Gaillard)
