



"Terroir"

■ Vineyards:

these are spread over 4 communes on the right bank of the Rhône, Lirac, Roquemaure, Saint-Laurent-des-Arbres and Saint-Géniès-de-Comolas, in the French Department of Gard.

■ Soil types:

of rounded stones, loessal and sandy skeletal soils.

■ Climate:

typically Mediterranean with low rainfall, with an average of 2700 hours of sunshine per year with the Mistral as the prevailing wind.

■ Background:

vine cultivation has been part of the local resources for two thousand years. Over the centuries, the port of Roquemaure became important and prosperous and it was from here that "Côte du Rhône" wines left for Paris, England and Holland. The "Lirac" Local Appellation was awarded by decree in 1947.

Production

■ Area under cultivation*:

661 hectares, annual production: 21478 hl; basic yield: 42 hl/hectare.

■ Grape Variety mix:

mainly black Grenache, Cinsault, Syrah and Mourvèdre for the red and rosé. Mainly Clairette and more especially Bourboulenc white Grenache for the white.

■ Pruning:

Syrah, goblet or fan pruning with 5 or 6 spurs pruned to 2 or 3 productive eyes, or Guyot pruning. For the other grape varieties, short pruning to 2 productive eyes.

■ Wine making:

minimum natural alcohol by volume, 11.5% for reds and whites. Long maceration in vats for the red wines, whilst the rosé is made by the bleeding method.

Tasting and drinking

■ **Appearance:** the red has a beautiful deep colour, and the rosé is bright and vivid. The white has a bright pale yellow body.

■ **Nose:** the red has a fruity and spicy bouquet. The rosé has initial flowers followed by red fruits. The white has a fresh, green growth bouquet.

■ **Palate:** the red is four-square, generous and balanced, mellowing with age to become full and meaty. The rosé is an elegant wine with excellent persistence in the mouth, while the white is lively, aromatic with excellent harmony of roundness and length.

■ **At the table:** the full and generous red is an ideal accompaniment to red meats and game. The rosé offers a zesty lift to Mediterranean fish.

■ **Laying down:** reds age well and can, after a few years, attain great elegance. The rosé and whites are best drunk young and well chilled although they can offer a pleasant surprise if left to mature.

■ **Famous patrons:** Popes Jean XXII and Clement V, as well as the Marquise de Sévigné.



The words to express it

"We are in the heart of the ancient Côte du Rhône, the cradle of the Appellation which bears its name. Strict rules of production have been observed ever since the 16th Century in order to have a right to use this Appellation. Even as early as then, a Roquemaure magistrate used to use a red hot iron to brand only the barrels entitled to them, with the letters C.D.R.!"

* Source: harvest statement 2006.

