



#### GRAPE VARIETIES

Grenache – Syrah –  
Mourvèdre – Cinsault.

#### APPELLATION

Lirac

#### SOIL

Red terraces with  
pebbles, loess and  
safres.

## Lou Caminé 2017

Lirac

Its red fruits and scrubland aromas give a special  
power, roundness and minerality.

#### VINIFICATION

Destemming – crushing – cold pre-fermentation  
maceration (12°C) during 4 days – controled  
temperature at 27/28 °C during maceration and long  
vatting of 25 days for the Grenache and 35 days for the  
other grape varieties – 2 times of racking during  
fermentation and pumping over – punching down the  
cap during maceration – devatting upon tasting.

#### TASTING NOTES

Appearance : Deep red cherry color.  
Nose : Bouquet of ripe red fruits with hints of leather  
and mild spices. Complex and mineral character.  
Palate : Full bodied with fresh aromas - very elegant,  
silky and attractive tannins with a long finish on  
vanilla notes.

#### FOOD PAIRINGS

Game, red meat, casseroles, full- flavoured dishes.

#### RESOURCES

[www.ogier.fr/fr/#top](http://www.ogier.fr/fr/#top)