



GRAPE VARIETIES

Grenache, Syrah,
Mourvèdre, Cinsault

APPELLATION

Lirac

Ogier Expérience "Lou Caminé" Lirac Red Dry Still 2018

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 – controlled 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

Food matching : Game, red meat, casseroles, full-flavoured dishes.

RESOURCES

www.ogier.fr/fr/#top