

  
**LES VIGNERONS DE TAVEL**  
*Depuis 1937*

**LIRAC**  
**CUVEE IMPERIALE**

**A.O.C LIRAC Red**

Terroir: issued from pebbles vineyards (rounded stones).



**The Vineyard :**

Production area: Townships of Lirac  
Selection of old vines  
Pebbles Vineyards  
Yield: 40 hl/ha

**Grape-varieties:**

**Black Grenache**  
**Syrah**

**Winemaking:**

Hand harvesting. Traditional winemaking with long vating. Daily pumping-over.

**Aged in barrels for 12 months.**

**Tasting notes:**

**Eye:** bright deep crimson shot through with mauve.

**Nose:** animally, ripe fruit, spices.

**Mouth:** soft attack, good structure, aftertaste of liquorices, notes of toast at the end.

**Lirac is a Cru which associates elegance and corpulence.**

**Tasting suggestions:**

**Temperature service:** Best served at 16°C-18°C

**Ageing potential:** about 8 years or more.

**Food pairing:** Perfect with casseroles, game, red meat, rib of beef, shoulder of lamb, unpasteurised or hard cheese.

**Distinctions and Comments :**

**Lirac, labelled Cru since 1945**, combines elegance with an amazing structure and richness. Its subtle strength makes it the finest flower of the Rhone vineyards.

**Presentation :**

Bottle of 750 ml

Emblazoned: "Lirac", Heavy Burgundy