



CHÂTEAU MONT-REDON

LIRAC RED

LOCATION & TERROIR

This entire vineyard is located on the left bank of the Rhône in the town of Roquemaure, between Orange and Avignon, near Tavel.

The vines are planted mainly on a plateau of rolled pebbles soil. Below the plateau, the plots are terraced or on hillsides with a terroir of sandier soils mixed with a superficial rolled pebbles layer.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with the occasional thinder storm. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity following confirmation through tasting. The harvest is mainly manual with a first sorting in the vineyard. In the cellar, the second selection realized on optical sorting tables provides perfect results. We are stringent on this point, of utmost importance for quality.

WINEMAKING & MATURING

Following complete de-stemming, cold maceration for 2-3 days. Skin contact then lasts 15 to 18 days during which extraction is mainly done by punching-down, ensuring controlled extraction of tannins and colour. Once the malolactic fermentation is over, we only select the best batches. One third of the blend is matured in Burgundian barrels of 228 liters, the other part being kept in vats for 12 months.

Bottling is done about 18 months following harvest. Bottled wine then rests for at least 4 months in our cellars before shipping starts.

GRAPE VARIETIES

Approximately 70% Grenache Noir, 20% Syrah & 10% Mourvèdre.

DRINKING

Our red Lirac can be enjoyed young for its domiannt red and black fruit note, and its voluptuous, spicy and delicately toasted character. It reaches its plenitude after three years. Its agging potential is 3 to 7 years.

Ideally pairs with red meats (rib roast) and matured cow cheeses (camembert, Saint-Nectaire).

