



Famille Bréchet

PLATEAU DES CHÊNES

RED 2015 - AOC LIRAC



Surface

25 Ha of AOC Lirac: the vineyard extends over 3 communes of the Gard region : Lirac, Roquemaure, Saint-Laurent-des-Arbres on the right river side of the Rhône.

Climate

Typically Mediterranean, spring is generally soft, with very few frosts. Summer is hot and dry: the Mistral wind plays a great role as it purifies the vineyard and helps the berries concentration.

Soils

The « Plateau des chênes » is an alluvial Plateau of the old bed of the Rhône, composed of colluviums from quaternary, red clay, Pliocene sands & quartzite pebbles

Harvest

The harvest date is precisely fixed according to the maturity controls and berries tasting. We pick the grapes the 19th and 27th of September.

Grape varieties

GRENACHE 75% - SYRAH 25%

Vinification and Maturing

Destemmed and crushed the grapes enter the winery in stainless steels vats with a control of the temperature at +/- 25°C during alcoholic fermentation. The vatting period lasts approx. 30 days with pumping over and daily deslestage. One third of the wine is then put for 12 months in barrels of 1 to several wines old.

Tasting

Deep crimson color.

Nose : Strong aroma of black fruits, typical nose from wines made of Grenache on pebbles, with an over maturity harvest. The Syrah brings lightly smoke notes with spices aromas.

In mouth the structure is deep but keeps all its freshness and elegance.

To drink over 10 years at 16/17°C.

Food Suggestions :

This wine will be perfect with a leg of young wild boar with mushrooms, a mustard rabbit or lamb with aubergines.

Presse :

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