

Alain Jaume Lirac Rouge Roquedon

Alain Jaume (Grand Veneur)

France - Rhone Valley - Lirac AOC

Inky color. The nose is dominated by aromas of wild fruit (blackcurrant, blackberry) and spices. Long and balanced mouth. "Roquedon" delivers more of the "round"- "sweet" body from the Grenache, and cherry-red fruit expression. The mouth is full, with flavors of blackcurrant, liquor and spice. Tannins are both harmonious and elegant. The palate finishes with hints of liquorice and vanilla, which brings length and complexity to the wine.

Specifications

Appellation	Lirac AOC
Varietals	60% Grenache, 20% Syrah, 10% Mourvedre, 10% Carignan.
Soil type	limestone & rock
Vinification	Traditional wine-making in stainless still vats. Crushed and destemmed grapes. Fermentation temperature : 30°C. 18 days of vatting with pigeages. Aging 90% in vats and 10% in oak barrels.



Codes, Weights and Measures

UPC	7 84585 01403 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01403 0
Case Weight	36
Cases/Pallet	50
Layers/Pallet	5
ABV	15.00%
SRP	\$ 27.99 USD 750mL Bottle

Reviews and News

2016 Alain Jaume Lirac Rouge Roquedon - 92 PTS - JD
2015 Alain Jaume Lirac Rouge Roquedon - 90 PTS - WE
2015 Alain Jaume Lirac Rouge Roquedon - 90 PTS - WA
2014 Alain Jaume Lirac Rouge Roquedon - 88-90 PTS - WA
2012 Alain Jaume Lirac Rouge Roquedon - 90 PTS - WS

2012 Alain Jaume Lirac Rouge Roquedon - 88 PTS - W&S

2012 Alain Jaume Lirac Rouge Roquedon - 88 PTS - VINOUS