Alain Jaume Lirac Rouge Roquedon

Alain Jaume (Grand Veneur)

France - Rhone Valley - Lirac AOC

A blend of Grenache, Syrah, Mourvèdre and Carignan grown on clay and sandy soils, mostly on terraces covered by pebble stones. Lirac is located in front of Chateauneuf du Pape, on the opposite side of the Rhone River.

Lirac Roquedon reveals an intense red garnet color and a nose dominated by a bouquet of red and black ripe fruits (kirsch and wild blackberry). The mouth is full with flavors of blackcurrant, liquorice 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.
Certifications	Ecocert
Soil type	Clay and sand, covered by pebble stones
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.
Pairings	Roasted meats, game, lamb and hearty stews.

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	$ 29.99 USD 750mL Bottle

Reviews and News

2019 Alain Jaume Lirac Rouge Roquedon - 90 PTS - WE
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