



Cuvée Aimé – Vintage 2018

This cuvee is named after my forefather (the first of 5 generations of winemakers today) who came to cultivate the vineyard in LIRAC. It comes from a selection of microvinifications from the best parcels of the domain.



Red
Appellation : LIRAC



75% Grenache
25% Syrah



75cl

Terroir : clay on rolled pebbles

Winemaking : « Aimé... » is fully vinified with destemmed grapes, at low temperatures with very long macerations that can last up to 45 days

Ageing : ¼ vats, ¾ oak barrel for 8 months

Maturing : Ready for drinking but still, it can be waited for several years

Tasting :

- Colour : dark red
- Aromas : red fruits and spices, smoked and roasted notes
- Mouth : powerful and fine tannins with aromas of gingerbread

Accompagnement : Ideally on meats in sauce

Serving temperature : 16 - 18°C



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