



Red Tradition – Vintage 2018



Red
Appellation : LIRAC



50% Grenache
50% Syrah



75cl

Terroir : Clay with pounding stone or limestone white pebbles

Winemaking : Traditional winemaking, grapes completely destemmed. Long maceration and fermentation of 30 days with controlled temperature

Ageing : 6 months on fine lees.

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

Tasting :

- Colour : ruby red
- Aromas : fresh red fruits with blackcurrant and blackberry notes
- Mouth : ample and round with a long and spicy finish with liquorice aromas

Food pairing : Ideally on grilled red meats and tender cheeses

Serving temperature : 16 - 18°C



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