



DOMAINE JOCELYN RAOUX

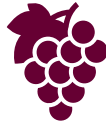


Entrée de la Plane
30126 LIRAC FRANCE

Réserve – Vintage 2018



Red
Appellation : LIRAC



75% Grenache
25% Syrah
10% Carignan



75cl

Terroir : Clay on rolled pebbles and clay-limestone on limestone white pebbles

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

Ageing : 3/4 vats, 1/4 oak barrel for 8 months

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

Tasting :

- Colour : dark red
- Aromas: jammy red fruits and peppery notes
- Mouth: structured, ample and round with a kirche and liquorice finish

Accompaniment : Ideally on red meats in sauce

Serving temperature : 16 - 18°C



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