



Domaine du Joncier

LIRAC

Lirac red 2022

LOCATION & TERROIR

The vineyard is located in the Southern part of the Rhône valley in the cru of Lirac. This very old vineyard producing extremely low yields (15hl/ha in average) is deeply rooted on the famous and exceptional terroir of the Vallongues plateau of pebbles. The vines are farmed organically and biodynamically.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity and low yields. Harvest takes place in September and is entirely manual.

WINEMAKING & MATURING

Manual sorting of grapes in the vineyard. De-stemming with grapes crushing, daily gentle pumping-over of the wine, followed by aging in burgundian barrels (from one to two wines) for Syrah. Grenache noir and Mourvèdre are aged in steel tanks.

Maturing lasts about 15 months, bottling without fining or filtering.

GRAPE VARIETIES

Grenache noir 48% ; Mourvèdre 35 % ; Syrah 17%

DRINKING

The Lirac red of Domaine du Joncier can be enjoyed young for its intense black fruit dominant notes, its smooth velvet and spicy character. On the palate, this is a chiselled wine with a silky tannic structure and a spicy, peppery finish.

Ideally pairs with red meats (rib roast) or white meats (grilled flank sirloin) and matured cow cheeses (Brie de Meaux, Saint-Nectaire)



FAMILLE ABEILLE-FABRE