

Clos du Mont-Olivet Lirac red 2024



Product price:

€93.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2024

Appellation: Lirac

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: grenache

Alcool: 14,5

Product short description:

Lirac, "the other Châteauneuf," some say. The soils, rich in Pliocene sands with, on certain plots, the presence of red silica mixed with scattered pebbles, give it depth and freshness. A great wine to keep for some time for added complexity.

Product description:

PRESENTATION OF CLOS DU MONT-OLIVET
+ ALL ITS OTHER WINES IN STOCK

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Technical sheet written by the domaine :

TERRIOR

Our vines are located in the municipalities of Saint-Laurent-des-Arbres and Saint-Génies-de-Comolas on the right bank of the Rhône. No less than 12 plots spread over the lieux-dits “Les Cosses,” “Les Thez,” “Liorgues,” “Lacoste,” and “Caveyrac.” The soils are very rich in Pliocene sands with some plots featuring red silica mixed with scattered pebbles, remnants from the Urgonian period. This terroir imparts depth and freshness to the wines.

VINIFICATION

The grapes are hand-harvested, with a very strict selection to choose only the best berries. The timing of the harvest is crucial to achieve optimal ripeness. Vinification is then carried out with some pump-overs and rackings without seeking maximum extraction. Press juice and free-run juice are aged separately in concrete tanks and then blended after a few months and stored in tanks, large casks, demi-muids, and barrels. The percentage of containers varies depending on the vintage profile.

Fermentation: 100% in concrete tank

Aging: 75% in large casks, 25% in demi-muids and barrels of several wines

BLENDING

65% Grenache noir - 15% Syrah – 15% Mourvèdre – 5% Cinsault

SERVICE TEMP: 15°C