

DOMAINE MABY

"La Fermade" red

Lirac

Technical information

Country: France
Region: Rhone Valley
Appellation: Lirac
Grape Variety : 70% Grenache, 15% Mourvedre,
15% Syrah
Terroir : River pebbles
Age of the vines : 38 years



Vinification

De-stemming. Fermentation for 1 month at temperatures from 78.8°F to 86°F. Racking, punching of the cap, pumping over. Maturing: Stainless steel vats.

Tasting notes

Dark plum red color. There is a real scrubland display on the nose; mixed herbs de Provence, sweet plum fruit, Grenache presence, and a dab of licorice. It has the roundness and shape of a warm vintage. The palate is spiced, based on gastronome plum fruit; its texture is appealing, jammy, and it lengthens well. Mourvèdre giving it a late extra spur.

Best to drink:
10 years

Wine pairing:
Red meats, charcuterie, and game.