

Moulin des Chênes,
Lirac 2017
Lirac, Southern Rhône, France



MOULIN DES CHÊNES



PRODUCER

Laurent and Julien Bréchet have long admired the potential of Lirac, in the Southern Rhône; when the owner of the Moulin des Chênes vineyard retired, they jumped at the chance to take over the vinegrowing there. Lirac lies to the west, across the river from Châteauneuf-du-Pape. It is a Rhône Cru, with a heritage of vinegrowing that is just as long as its easterly neighbour, although with mixed fortunes in comparison. Quality was varied in the past, but with the arrival of a younger generation of growers and more modern technology, the potential of Lirac has been realised. The Bréchet brothers have 16 hectares of vines in total there.

VINEYARDS

Conditions for Lirac are similar to Châteauneuf-du-Pape: both are Mediterranean in climate with over 2,500 hours of sunlight per year and a dry growing season that ensures consistently ripe, flavoursome wines. Both have predominantly stony soils (Lirac also has the large pebbles or 'Galets Roulés' of its neighbour) supported by red clay underneath. The Mistral wind keeps the crop healthy and concentrates flavours in the berries.

VINTAGE

2017 was the driest vintage in 30 years with summer temperatures regularly hitting above 40 °C. Vigilance in the vineyard was key in order to ensure the grapes were harvested at the perfect time in order to retain good levels of acidity.

VINIFICATION

The berries were destemmed and crushed, then fermented in stainless-steel vats at 25°C. The wine was kept on skins for 15 days with daily pumping over with rack and returns to ensure good colour and flavour extraction from the grapes. The wine was aged in concrete vats for 10 months before bottling.

TASTING NOTES

This wine is deep crimson in colour, with aromas of strawberries and blackberries. On the palate, the wine has a velvety mouthfeel and fresh acidity. Redcurrant flavours continue through the mouthwatering finish.

Grape Varieties	45% Syrah 43% Cinsault 8% Mourvèdre 4% Grenache
Winemaker	Christophe Schurdevin
Closure	Natural Cork
ABV	15%
Residual Sugar	2.3g/L
Acidity	5.11g/L
Wine pH	3.55
Notes	Vegetarian, Vegan