

The Lirac appellation: In the 16th century, Lirac wines, already highly appreciated by the world's great and good, were present on the tables of the great royal courts, both in France and abroad. In 1904, Comte Henri de Régis de Gatimel inherited Château de Ségrîès within the appellation. At the time, the estate's only resources were a few cereals, silkworms and a modest vineyard. In 1925, he decided to replant the vineyard as it had existed in Roman times. AOC Lirac was classified as a Côtes du Rhône cru on October 14, 1947.

AOC Lirac is located 15 kilometers northwest of Avignon, on the right bank of the Rhône, in the Gard department, in 4 communes, including Roquemaure, the birthplace of Côtes du Rhône, Saint-Laurent-des-Arbres and Saint-Géniès-de-Comolas, on the right bank of the Rhône.

Creation of the AOC in 1947 | 5% rosé wines, 85% red wines, 10% white wines | 750 hectares of vines | 22,000 hl/year | Average yield 41 hl/hectare | 50% of production exported |



Grape varietals: 50% Grenache Noir, 50% Mourvèdre

Terroir/Climate : Influence méditerranéenne. 2 700 heures de soleil par an et un vent dominant : le mistral.



Soil: Sandy-clay terraces and pebbles.

Average age of vines: 40 years

Winemaking method: Pigeage (punching down of the cap) and remontage (pumping over) from the very first weeks, giving the wine its full volume and power.



Ageing: 18 months, 40% of which in French oak barrels.

Tasting notes

Visual: Intense, almost black, red color

Nose: Complex and intense, with notes of vanilla on the attack, opening onto a blend of stone fruits and black tapenade.

Palate: Silky, powerful tannins, well-balanced. Deep aromas of black fruits, spices and undergrowth. Long, fine finish.

Overall: Concentrated, powerful and elegant, L'Héritage is unquestionably a cuvée for laying down.

Consumption: To keep | **Drinking window:** 10-15 years



Serving temperature: 16-18°C

Food pairing: Game, meat in sauce, venison with stewed red fruit, duck breast with porcini mushrooms or capon stuffed with truffles...