

LIRAC: LA FERMADE ROSÉ

Style

Rosé, Dry, Full bodied

Region

Southern Rhône

Wine Maker

Richard & Natasha Maby

Appellation

Lirac, west bank of Southern Rhône, 10km North-West of Avignon

Cépage

50% Grenache, 20% Cinsault with 30% diverse plantings of Mourvèdre, Syrah, Clairette, Picpoul, Carignan and Bourboulenc

Tasting Note

A brick pink rosé made in a fairly full-bodied style. Classic berry-fruit aromas precede a juicy palate, with soft tannins and a dry finish.

Serve

Chilled as an aperitif, picnic partner or with seafood.

Cellarage

Made to be drunk young but will withstand a couple of years in bottle.

Vinification

A modern wine-making operation when the malolactic fermentation is only blocked in the hotter years. The grapes are macerated together for two days and then vinified in thermo-regulated stainless steel vats.

History

Lirac's dubious claim to viticultural fame is that it was the first place in France for phylloxera to strike at Château Clary in 1863.

Lirac has always been overshadowed by its illustrious neighbour Châteauneuf-du-Pape and, as a result, represents fantastic value for money. It was granted AOC status in 1945 and was heavily replanted, in the 1960s, by Algerian repatriates who planted innovative 'new' grape varieties.

Historically only red & rosé was produced in this area but today the Maby vineyards cover 44 hectares, 10 of which are for the white grape varieties. The Lirac is sold under the registered name La Fermade (the small holding). In 2005, Richard Maby left his City position in Paris to provide fresh impetus to the family domaine, which is consequently flourishing.

