

LIRAC: LA FERMADE RED

Style

Red, Dry, Medium bodied

Region

Southern Rhône

Wine Maker

Richard & Natasha Maby

Appellation

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

Cépage

Grenache Noir, Mourvèdre, Cinsault and Syrah.

Tasting Note

A woefully under-rated Chateauneuf'-style blend that is the quintessential fireside red.

Serve

With game, stews, casseroles and other rustic dishes.

Cellarage

Will age well for a decade from vintage.

Vinification

The wine is vinified in modern thermo-regulated stainless steel vats and then racked for up to two years in a mixture of new and (mainly) used oak barrels.

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.

