

Château de Trinquedvel – Le Sablon | Lirac AOC France (RHONE) – 2020

Domain

Ch. de Trinquedvel

On a small trail, off of the road to Nîmes on the outskirts of Tavel, surrounded by its 32 hectares of vineyards, proudly stands the Château de Trinquedvel. Eugène holds his breath, overcome with emotion.... He still remembers that year of 1936 when he acquired the elegant 13th-century estate, overrun with wild weeds, determined to revive its former viticultural employment.

Vinification

Hand harvesting on optimum ripeness. Grapes carefully picked and sorted. Classic way of simultaneous maceration and fermentation at 25-27°C, during around 15 days in concrete vats before the press. Aging of 14 months in old oak barrels of 3-4 wines. Selection of the best barrels for the final blend. Taking place of the bottling at the winery to oversee the quality and processing from the grapevine to the bottle.

Taste

Bright garnet color. A rich, toasty and spicy nose, with notes of red fruit and cocoa. A warm and full-bodied mouth, revealing very young southern scents (scrubland, liquorice) with discreet woods. Beautiful Lirac respecting traditions.

Food pairing

Meat - grilled | Lamb - ragout | Lambscarré - roasted | Poultry - braded duck | Poultry - filet of wild duck

General information

Type: Red wine

Grape varieties: Grenache (50%), Syrah (25%), Mourvèdre (25%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex generous



