RHONE

LIRAC: DOMAINE CROZE GRANIER RED

Domaine Croze Granier



TASTING NOTES

Deep ruby red robe. On the nose, aromas of dark olive and garrigue, a lot of freshness. Full fruity attack on the palate, hints of blackcurrant jam and raspberry. Full-bodied and fresh.

WITH FOOD

Grilled Meat

VINTAGE	2023
REGION	Rhone
APPELLATION	Lirac
GRAPES	60% Grenache Noir, 20% Syrah, 20% Cinsault
KEEPING	Drink within 8 to 10 years of bottling.
VINIFICATION	Harvested in mid-September, fermented in concrete tanks for 21 days at 25°C. Aged in steel tanks to keep the freshness of the fruit.
BOTTLE	75cl
VOLUME	15.5%

DOMAINE CROZE GRANIER

A family estate located in the Gard region and which has been producing Châteauneuf-du-Pape, Lirac and Cotes du Rhône over 15 hectares since 1895. Taken on by Laurent Cortinas in 2000, Domaine Croze-Granier successfully earnt the BIO organic certification in 2012, by respect of the terroir.

The winery is also located in a remarkable place in the village of Roquemaure, with the stone building is built against a cliff called L'Escatillon. This rock gives their cellar great thermal inertia and provides a unique natural freshness during vinification and allows optimal conservation of the wine all year round.