

SÉLECTION LAURENCE FÉRAUD 2020 Lirac

Laurence Féraud is an iconic winemaker who owns and manages the family Châteauneuf-du-Pape label, Domaine du Pegau, along with her daughter, Justine. Laurence's expertise and strong network of contacts in the Southern Rhône Valley give her access to top-quality fruit and wines, which she selects and bottles under her negociant label, "Sélection Laurence Féraud". This range consistently deliver outstanding value and some of the best wines in the region.

VINEYARDS

Sandy & Stony Soils

APPELLATION

AOC Lirac

COMPOSITION

80% Grenache, Additional Blend is Mourvedre, Cinsault, Syrah & Carignan

VITICULTURE

Certified Organic, Manually harvested.

VINIFICATION

Grapes were fully de-stemmed. 18 days temperature-controlled fermentation on fine lees in traditional cement tanks, with daily pump-overs. Additional aging in concrete vats.

ALCOHOL

15%

TASTING NOTES

Beautiful dark color leads with lush black fruits, a delicious spice and elegant, smooth tannins.

SERVE WITH

A red wine perfect with grilled meats, slow roasted proteins and soft cheeses. This versatile bottle will pair perfectly from week night dinner, to weekend steak celebrations.



UPC bottle 750 ml: 3760229570339

SKU # 750 ml: SLFD062220

