



RED LIRAC DOMAINE DES CARABINIERS

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

Average age of the vines: 35 years

Soil type: sand and pebbles

Alcohol percentage: 13,5 %

Total SO2: 60 mg/L

Vinification : we harvest at night to prevent oxidation, avoid the use of SO₂, keep the freshness and protect the aromas of the grapes. Natural yeasts are used for high-temperature fermentation at 32°C (89°F), followed by a long period of maceration under pomace up to 15 days to extract tannins and anthocyanins. A work on fine lees allows the extraction of aromas and structure.

Eye: deep ruby color

Nose: strawberry and spices

Palate: strawberry, spices, liquorice, smoky notes and garrigue. Heady, powerful and hearty wine.

Food & wine pairing: to be enjoyed all year long, pairs well with cooked meat, charcuterie and cheese. Excellent with spicy food.

Service: 18-20°C (64-68°F)

Certifications: ECOCERT, DEMETER, NOP, BIOSUISSE

Biodynamic Wine

Domaine des Carabiniers

4976 RN 580 - 30150 ROQUEMAURE

Tel : 0033 (0)4 66 82 62 94 - Email : contact@biodynamicwine.bio - www.biodynamicwine.bio



@biodynamic_wine  