



# AOP LIRAC ROUGE



*In 1920, Paul created the Lou Gaëlou estate at the foot of the St Geniès mountain, not far from Avignon. He meets Prospère, the first winemaker in the MOURIER family. This will be the beginning of a long and beautiful collaboration between Domaine Lou Gaëlou and Domaines Mourier.*



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- **GRAPE VARIETIES**
- Mourvèdre, Syrah and Grenache.
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- **TERROIR AND VINES**
- Parcels located on the limestone plateaux of the Gard, covered with a film of red clay and pebbles, well drained, opposite Châteauneuf du Pape. The vines, aged between 30 and 50 years, are cultivated with the greatest respect for the environment, in a Mediterranean climate.
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- **VINIFICATION AND AGEING**
- Vinified for 3 weeks in closed vats with pumping over and unloading, then aged in stainless steel vats for 12 months.
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- **TASTING COMMENTS**
- Deep ruby color, aromas of red and black fruits, garrigue and spices. Complex, round, very fruity, supple and oily fragrance.
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- **FOOD/WINE PAIRING**
- We recommend this wine with chicken fricassee with herb butter, or braised beef with carrots.
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- **CELLARING POTENTIAL**
- From 3 to 8 years old.



## DOMAINES XAVIER MOURIER

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