

Notre Dame de Cousignac

Lirac AOC

77% Grenache, 10% Syrah, 8% Cinsault, 5% Mourvedre

Tasting Notes:

A bouquet bursting with ripe red fruits is accented by hints of leather and mild spices. Full in body, Notre Dame's Lirac is defined by fresh fruit flavors while mineral characteristics add complexity. An elegant wine with silky, attractive tannins and a long finish marked by vanilla notes.

Excellent with poultry and casseroles, it will reward additional cellaring for several years.

Vineyards:

Region: Vacqueyras, Rhône, France
Training Method: Gobelet & cordon
Soil Composition: Red clay with pebbles & loess
Elevation: 110 meters
Exposure: Southeastern & southwestern

Winemaking:

Harvest:

Date: Late September
Method: Manual

Fermentation:

Pre-fermentation: Destemming and crushing followed by a cold pre-fermentative maceration for 4 days
Container: Cement vats
Duration: 25-35 days depending on the varietal with periodic punch-downs
Malolactic: Full

Aging:

Container/Cooperage: Cement vats
Duration: 12 months

Technical Data:

Alcohol: 14.5%
Residual Sugar: 2.3 grams/liter
Dry Extract: 27.7 grams/liter
Acidity: 3.2 grams/liter



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