





Domaine les Pères de l'Eglise, Lirac | Red, AOP Lirac, Red

AOP Lirac, Vallée du Rhône, France

Domaine des Pères de L'Église has a long history in the Southern Rhône Valley as the family has been involved in grape growing and wine making in the region dating back to 1884. However, the modern era for the property is quite recent with the start of high quality wines only beginning to take place with the 2007 vintage. Stepping back just a bit, prior to the birth of Domaine des Pères de L'Église in 1978, the estate was known as Domaine de Saints Pères.

PRESENTATION

Today, the property is owned by the Gradassi family. Until 1998 the production was sold to negociants but then the two brothers Serge and Jean-Paul Gradassi started bottling at the estate. They have earned reputation for making amazing wines by the name Le Calise de Saint Pierre. When Jean-Paul passed away in 2014, daughter Laetitia (with wine education and experience in Australia and New Zealand) took over with her uncle Serge.

LOCATION

Terroirs of sand for the Grenache and Carignan and limestone for the Syrah in the commune of Saint Laurent des Arbres.

TERROIR

Grenache and Carignan are grown on sandy terroirs in Maussan (Saint Laurent des Arbres) and Syrah on limestone terroirs.

WINEMAKING

Long maceration in concrete tanks.

AGEING

6 months in barrels (20%) and concrete vats (80%).

VARIETALS

Grenache noir 85%, Syrah 15%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Over 15 years

TASTING

Violet and licorice candy lend spice and perfume to this plump, penetrating blend of Grenache and Syrah. It's loaded with sun-kissed cherry flavor but shaded by umami notes of mushroom and leather too. Polished and penetrating, the wine is lifted by tangs of crushed mineral on the midpalate. Luscious but sleek, this polished wine is marked by fine, feathery tannins.





FOOD PAIRINGS

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

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