

O G I E R

Lirac

Appellation Lirac contrôlée

LE PETIT PRINCE

THE CARDS IN HAND

Nature

On the right bank and in the South of the valley: typically Mediterranean influence and sunshine levels. Our soils are predominantly safre soils in the East of the AOC. The wines are characterized by their strength and finesse.

The hand of man

This trio of varietals is regulatory. The vine is gobelet trained with average yields of 30 hl/ha. The varietals are often vinified separately in order to respect their varying stages of ripeness.

Character and potential

Organoleptic profile: an explosion of black fruits and licorice! These wines are rich with velvety tannins, characteristic of the safre soils in which they are grown. A remarkably delicate wine.

OUR AMBITION

Vision

Edouard Guérin: 'We focus our attentions on the sandy soils, primarily east facing parcels, where the soils are cooler and deeper resulting in delicate wines with elegant tannins.'

Le profil

The quest for elegance and a delicate mouthfeel in this latitude poses quite a challenge. We use cultivation techniques that protect the vine from the effects of intense heat and also choosing just the right date for the harvests so as to prevent overripeness and thereby retain a good balance between strength and drinkability.'

Tasting notes

'A powerful wine with fresh aromas, elegant tannins and enticing notes of vanilla that linger on the finish. Petit Prince indeed!'



Soil types : Red terraces composed of rolled pebbles, loess and sandy skeletal soils

Varietals : Grenache, syrah, mourvèdre

Vinification :

Fully de-stemmed -
Crushing - Pre-fermentation maceration at cold temperatures (12°C) for 4 days - Controlled temperatures of 27/28° C during maceration - Long vatting period of 25 days for the Grenache and 35 days for the other varietals - Rack and return only during the fermentation phase with good aeration and gentle pumping over - Cap punching during maceration - Devatted at the time of tasting.

Ageing: Concrete vats for 6 to 8 months

Food & wine pairing : Game, red meats and strong flavored dishes

Serving temperature: 16-18°C

Cellaring potential : 3-5 ans

KEY POINTS

- Southern character
- Excellent value for money
- Sapid and seductive