



DOMAINE SERGUIER

A.O.C. LIRAC 2020

The peyguerol, lacoste plots

Grape varieties: 70% grenache noir, 30% syrah

Subsoil: 50% Sand on limestone, 50% rounded pebbles/clay

Average vine age: approx. 50 years old

Yield: 25 hls/ha

Label: High Environmental Value

Store: 2022 -2029, ready to drink in winter 2020.

Best served at: 17°C

Serving suggestions: Rib steak, bœuf bourguignon, rabbit with olives, chicken tajine, duck breast, goat's cheese, blue cheese.



Winemaking and aging: the harvest is picked by hand and sorted by plot. The grapes are 80% destemmed then put in a vat to ferment into alcohol for 4 weeks: racking and pumping over the wine bring out the aromas and tannins.

The wine is pneumatically pressed and filtered then placed in a vat for natural malolactic fermentation. 40% of the volume will be barrelled in late January/early February to age for at least 10 months. 60% from vats and 40% from barrels are blended a month before bottling.

Tasting: The wine has a strong ruby red colour with violet glints. It has stone fruit aromas and spicy notes. The dense and vibrant flavour has delicate liquorice aromas in the background.

WWW.DOMAINE-SERGUIER.COM

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