

Technical Sheet - Victor Bérard

LIRAC - Cru du Rhône

RED • AOP LIRAC

WINE PROFILE

PRODUCER

Victor Bérard

WINE

Lirac - Cru du Rhône

APPELLATION

AOC Lirac

REGION

Southern Rhône Valley, France

TYPE

Red Wine

BLEND

50% Grenache / 50% Syrah

ANALYTICAL DATA

- Alcohol: approximately 15% vol.
- Residual sugar: dry, approximately 2 g/L
- Total acidity: medium
- pH: typically 3.6-3.8

SERVING & CELLARING

- Serve at 16-18°C (60-65°F)
- Decanting recommended: 30-60 minutes
- Use a generous Rhône or red wine glass

VINEYARD & TERROIR

- Rolled pebbles (galets roulés), clay-limestone and sandy terraces
- Mediterranean climate with hot, dry summers
- Strong influence of the Mistral wind
- Mature vines; age varies by parcel

TASTING NOTES

COLOR Deep, dark red

NOSE

Cherry, raspberry and strawberry, with sweet spices, herbs and leather.

PALATE

Full-bodied and balanced, with elegant power and round tannins.

FINISH

Warm, persistent and spicy.

FOOD PAIRING

Milk-fed lamb with thyme, duck with honey and figs, woodcock with porcini mushrooms, or charcuterie.



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WINE ENTHUSIAST

RECOMMENDATION

A powerful, polished Southern Rhône Cru with ripe fruit, warm spice and rounded tannins.

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