Wijnfiche

Château de Trinquevedel - Le Sablon | Lirac AOC | BIO France (RHONE) — 2022

Domain

Ch. de Trinquevedel

On a small trail, off of the road to Nîmes on the outskirts of Tavel, surrounded by its 32 hectares of vineyards, proudly stands the Château de Trinquevedel. Eugène holds his breath, overcome with emotion.... He still remembers that year of 1936 when he acquired the elegant 13th-century estate, overrun with wild weeds, determined to revive its former viticultural employment.

Vinification

Manual harvest at optimal ripeness. The grapes are carefully picked and then sorted to retain only the best fruit. Classic vinification with simultaneous maceration and fermentation at 25–27 °C. This step takes two weeks and takes place in concrete vats. The wine is aged for 14 months in old and previously used wooden barrels. Only the best fractions are retained and form part of the final blend.

Taste

A bright garnet-red color with ruby highlights. A rich, spicy and toasted nose with red fruit and cocoa. A warm and generous mouthfeel, where southern notes (Mediterranean herbs and licorice) are interwoven with a smoky wood touch. The palate is smooth and juicy, with a spicy finish.

Food pairing

Meat - grilled | Lamb - ragout | Lambscarré - roasted | Poultry - braded duck | Poultry - filet of wild duck

General information

Type: Red wine
Grape varieties: Grenache (50%), Syrah (25%), Mourvèdre (25%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex generous

