



CÔTES-DU-RHÔNE

WINE MADE FROM ORGANIC GRAPES

TERROIR

The Domaine la Lyre is located in the heart of the Pouzilhac terroir, near the charming village of Uzes and the Pont du Gard in the South of France. The vineyard spreads over slopes, at an ideal altitude. While it benefits from a very sunny climate, it still remains fresh thanks to the neighboring Massif Central Mountains.

The domaine has been grown organically since 2009. It is certified in the EU by Ecocert.

GRAPE VARIETY

Syrah, Grenache

WINEMAKING

The grapes are harvested only when they achieve perfect maturity, then they are carefully sorted and fully destemmed before the fermentation. Traditional fermentation, ageing in concrete vats for around 6 months.

WINE TASTING

Deep dark red color.

Nice aromas of small red and black fruits (strawberry, raspberry, blackberry) and floral notes of jasmine, and peony.

Powerful yet elegant, it is a full-bodied wine with good, smooth tannins.

FOOD PAIRING

Goes well with red meats in sauce, game stew, roasted poultries and cheeses of character like Camembert or Blue Cheese

SERVICE TEMPERATURE AND AGEING

Wine to be served at 59°F.

This wine will benefit from an ageing of 2 years

