

## CASTEL OUALOU – LIRAC fût de chêne 2016

The domaine Castel Oualou is a Family Run 52 hectares Vineyard located in the village of Roquemaure, located between Tavel and Chateauneuf du pape, in the south of the cotes du Rhône area.

Domaine Assemat was created in 1961 by Marie PONSMURE, Jean François Assemat Grand Mother, while back from Algeria where she was already growing grapes and making wines before the war. The vineyard has been planted in over 250 parcels of forest and Garrigues, included in the Lirac appellation, where vines had once been cultivated before phylloxera. The excellence of the wine produced from these slopes (clay, sandy and red earth, round stones) has previously been greatly appreciated and highly praised by the Popes and Bishops of Avignon. The vineyard is now run by Jean François son and daughter.

**Grapes:** 40 % Grenache, 50 % Syrah, 10% Mourvèdre

**Alcohol content:** 13,5%

**Yield:** 35 hl/ha

**Farming & Vinification:** Destemmed before crushing. The wine is fermented in temperature-controlled tanks for 25 days at 26°C for good color extraction. The wine is stored in tanks which are more than 5 meters below ground level. The wine is run off immediately and matured in deeply buried concrete vats (more than 5 meters below ground level) during four months and after that, put into wooden barrels of 225 liters during a period of 18 months. Oak barrels from Allier allow us to refine tannins and develop aromas of vanilla and spices.

**Tasting:** Clear dark crimson wine with purple tints, very well-concentrated. Rich, elegant nose with pronounced aromas of red fruits (blackcurrant, redcurrant) slightly flavored with vanilla. Swirling the glass, it develops aromas of wood. On the palate: fat, smooth, well-balanced and generous with lasting flavors

**Food Pairing:** This wine is powerful and needs to be paired with food that has character. It will pair well with game, red meat in sauce or smoked meat on barbecue.

**Service Tips:** To be served between 60°F and 65°F. This wine is pleasant young but will improve in 3 to 5 years.



The  
**WINE** 92  
ADVOCATE.

**Reviewed by Joe Czerwinski 30th November 2018:**

Reportedly with an assemblage of 50% Syrah, 40% Grenache and 10% Mourvèdre, the 2016 Lirac Cuvee Fut de Chene is full-bodied, expansive and lush but balanced. Garrigue, black cherry and stone fruit notes have soaked up any new oak, leaving behind a wine that's long and silky on the finish. It should drink well for at least 4-5 years.