



Chapelle de Maillac

Typical characteristics: thanks to its terroir this wine is particularly spicy. When young it can be characterised by flavours of red and black fruit; with age, it also develops aromas that suggest tobacco and pepper.

Serving the wine : It should be served at 16° or 17°C. It goes well with *charcuterie*, red meat and cheese.

Type of soil : The vineyards are situated on hillsides, with soil composed of small round stones (*galets*) and chalk.

Grape varieties : Grenache is predominant as with all the wines of the Domaine. It is blended with syrah, mourvèdre and carignan. There is a rigorous selection of the grapes during the vendage.

Winemaking and maturation : The grapes are completely destalked, which permits long fermentation. The wine is kept in tanks for 20 to 25 days and matured in large or small barrels. It retains rather soft tannins, but can be kept for long periods.

What can be said about this wine :

The village and commune of Roquemaure where the wine is produced enjoy Saint Valentin's patronage. Does this mean that our Lirac is favoured by lovers? We will leave that to you to find out. In any event, Roquemaure has a long and interesting history. It was at Roquemaure that Clement V, the first Avignon pope, died. During the Middle Ages the village was also an important river port from which barges laden with "Coste du Rhone" wines, produced in our appellations, moved up the river Rhone to the north.