

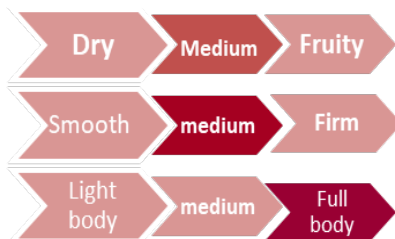
Domaine Mejan Lirac

Warm, with dark fruit (damson, plum, prune), followed by peppery spice, woody herbs and earthiness. Open an hour or so before drinking to soften the tannins and release the complex flavours.

Food match: Pair with rich vegetable or meat dishes, like garlicky ratatouille, or lamb shank stewed with chorizo.

What's special about this wine?

- Avignon Gold 18.
- As well as being organic (and biodynamic), this is a very impressive, rich, flavoursome wine. Close to Châteauneuf-du-Pape in style, but without the price tag.



Like to know more?

- Lirac is one of 17 'Cru' villages of the Rhône valley. It lies almost opposite Chateauneuf du Pape, on the west flank of the river.
- Varietals: Mostly Grenache and Syrah.
- Florence Mejan is the owner of the estate, which has been in the family since 1920.
- Large 'pudding stones' in the soil help create the tannic structure.
- This wine is certified organic. The producers also farm biodynamically, in rhythm with lunar cycles, using natural products. They play music in the cellar to stop fermentation.



*Keenly-priced wines,
straight from the vineyard*