



## Domaine du Clos de Sixte - 2020

### Soil type

LIRAC vineyard is facing Chateauneuf du Pape, opposite side of the Rhône river. As showed by the picture and following geologist George Truc, soils are almost similar in both side. They are marked by the violence wrought by the Rhone river. It consists of a layer of marine molasses of the Miocene period covered by alpine alluvium. The presence of a great number of rounded stones known as "galets" in the earth is evidence of the time when the Rhone, then a torrent, tore fragments of rock from the Alps and deposited them on the plain. LIRAC is one of the up-coming best area from the southern Rhône valley, as it delivers outstanding wines.

### Grape variety

50% Grenache noir,

35% Syrah,

15% Mourvèdre.

### Winemaking & ageing

Traditional wine-making in stainless still vats. Hand sorted bunches, crushed and destemmed grapes.

Fermentation temperature : 30°C. 18 days of vatting with pigeages.

Ageing in concrete vats and french oak barrels.

### Tasting

Intense inky colour. On the nose, aromas of red and black ripe fruit (kirsch

and wild

Blackberry) are dominant. The mouth is full, with aromas of blackcurrant liquor and spice. Tannins are both harmonious and elegant thanks to the fleshy of the wine. The end display hints of liquorice and vanilla, which give to the wine length and complexity.

## Advices

Between 1 and 8 years. Serve at 17°C.

[www.vignobles-alain-jaume.com](http://www.vignobles-alain-jaume.com)