



# LIRAC

## DOMAINE CROZE GRANIER RED – 2014

The color has garnet reflections. The nose creates the impression of a dark, red fruit cup: strawberry, blackberry and black currant. The palate is fresh, with a nice balance. Will age 3-5 years.

<b>APPELLATION</b>	Lirac AOC
<b>VARIETALS</b>	70% Grenache, 30% Syrah
<b>SOIL TYPE</b>	Clay-limestone
<b>VINE AGE</b>	15 years
<b>VINEYARD AREA</b>	7.4 acres
<b>PRODUCTION</b>	8,000 btls - 666 cases/year
<b>FOOD PAIRING</b>	Starters with meats and rich sauces. Cheese.
<b>VINIFICATION</b>	Harvested, sorted by hand, de-stemmed. Maceration at 82°F for 15-21 days, concrete tanks.

## DOMAINE CROZE-GRANIER

<b>COUNTRY</b>	France
<b>REGION</b>	Southern Rhône Valley
<b>APPELLATIONS</b>	Lirac AOC Côtes-du-Rhône AOC Châteauneuf-du-Pape AOC
<b>FOUNDED</b>	1895
<b>FARMING</b>	Organic
<b>WEBSITE</b>	<a href="http://www.domainegranier.fr/en">www.domainegranier.fr/en</a>

Since 1895, five generations of Domaine Croze-Granier's family have produced wines from some of the most renowned vineyards in France, those surrounding the village of Châteauneuf-du-Pape. Croze-Granier's vineyards are mostly composed of old vines whose wide variety of grapes — from Grenache and Syrah to Roussanne and Viognier — are vinified traditionally to become a range of structured and aromatic red, white and rosé wines.

The domaine's winemaker, Laurent Cortinas, converted to organic winemaking in 2012 and has since guaranteed lively, all natural wines, innovatively reflecting 2,000+ years of winemaking tradition.

A MARCUS BROTHERS IMPORTS SELECTION  
PROSPECT, KY · PARIS, FRANCE





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## DOMAINE CROZE GRANIER RED – 2015

A red with garnet reflections. Red and darker fruit – strawberry, blackberry and black currant – mix on the nose. The palate is very concentrated, fruity and well-balanced.

<b>APPELLATION</b>	Lirac AOC
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<b>SOIL TYPE</b>	Clay-limestone
<b>VINE AGE</b>	15 years
<b>VINEYARD AREA</b>	7.4 acres
<b>PRODUCTION</b>	8,000 btls - 666 cases/year
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