



# LIRAC

## DOMAINE CROZE GRANIER ROSÉ – 2016

Pale rose color. In the nose, red berry notes, such as red currant and raspberry. A nice balance on the palate with notes of licorice.

<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>	1,500 bottles - 125 cases/year
<b>FOOD PAIRING</b>	Alone or with seafood, chicken.
<b>VINIFICATION</b>	Harvested, sorted by hand. Saignée (Bleeding). Fermentation at 64°F for 18-21 days, stainless steel vats.

## 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.

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