

Red Lirac aged in oak barrel

Bottling : Domain bottled

Degree : 13.5°

Varieties : 40 % Grenache, 50 % Syrah, 10% Mourvèdre.

Farming & Vinification : Destemmed before crushing. Fermented in temperature-controlled tanks for 25 days at 26°C for good colour extraction. The wine is stored in tanks which are more than 5 metres below ground level. The wine is run off immediately and matured in deeply buried concrete vats (more than 5 meters below ground level) during four months and after that, put into wooden barrels of 225 litres during a period of 18 months. Oak barrels from Allier allow us to refine tannins and develop aromas of vanilla and spices.

Yield : 35 hl/ha.

Tasting : Clear dark crimson wine with purple tints, very well-concentrated. Rich, elegant nose with pronounced aromas of red fruits (blackcurrant, redcurrant) slightly flavoured with vanilla. Swirling the glass, it develops aromas of wood. On the palate: fat, smooth, well-balanced and generous with lasting flavours.

Food matching : Wonderful with a wild boar with cherries or a leg of lamb cooked during 7 hours.

Serving temperature & conservation : Between 14°C and 16°C. Pleasant young, it will improve in 3 or 5 years



SCEA Les Vignobles Assemat

The Domaine du Castel Oualou was created in 1961 by Marie Pons-Mure, our grandmother. Our father Jean-Claude ASSEMAT created the Domain des Garrigues and the Domain des Causses & St Eynes.

After their death, Jean-François and Emmanuelle bought "Les Vignobles Assémat" with 60 hectares.

The Domains produce about 2000 hls Of white, rose and red wines on old vineyards. A family history...

The Vineyard

In Roquemaure, in the heart of the Lirac area. Ploughing and treatments in the vineyards, having due consideration of their natural surrounding and harvesting at the optimum ripeness of each grape variety are symbols of quality in our wine production.

Logistics Informations

Bottle	Case	Europe Palette	Number of cases/palette	Number of bottles /palette
Bourgogne syndicale	29.6x24.6x16.5 6 bottles 75cls couchées	80x120 of 808kgs	100 cases in 8 layers of 11 cases + 1 layer of 12 cases	600
Gencod for bottle with your personal touch			Gencod for case	

The Vintage

Jean-François and Emmanuelle are elaborated this vintage to a level of quality beyond their highest hopes. Their efforts during many years are bearing their fruits. A more intimate knowledge of the different soil types, an ideal establishment of varieties for each soil, grape gathering at optimum ripeness, longer fermentation in better temperature controlled vats has enabled us to produce a range of fruity, supple, fine and elegant red and rosé wines. Wine for pleasure, consumer-friendly

The Soil

Red earth and pebbles, dry and stony slopes, mass of fallen chalky earth for the Domain des Causses & St Eynes, clay and sandy earth for the Domain Castel Oualou and the Domain des Garrigues. North-South exposition

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GPS points N44.04429 E473890 °
Exit access highway A9 Roquemaure
Take to the left ,direction Bagnols-
sur-Cèze.

In 2km to the right, a big barrel
marks the entry of the Domain.

