

# Alain Jaume Clos de Sixte Lirac Rouge

## THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Lirac

CEPAGE: 50% Grenache, 35% Syrah, 15% Mourvedre

WINEMAKING: Traditional wine-making in stainless still vats.

Hand sorted bunches, crushed and destemmed grapes.

Fermentation temperature : 30°C. 18 days of vatting with pigeages. Aging in concrete vats and French oak barrels (30%) for 16 months.

ALCOHOL BY VOLUME: 15.0%

AGING: 3-8 years after release

## THE STORY

Established in the northern part of Châteauneuf-du-Pape, in the commune of Orange, the Jaume family has been dedicated to the art of wine growing since 1826. Founded by Mathieu Jaume, the Domaine is now run by the 5th and 6th generations of Jaumes: Alain Jaume & his children Christophe, Sébastien, and Hélène.

## THE ADJECTIVES

OVERALL: An intense red garnet color.

AROMAS / FLAVORS: On the nose, aromas of red and black ripe fruit (kirsch and wild blackberry).

MOUTHFEEL: mouth is full, with aromas of blackcurrant liqueur and spice

## THE SELLING POINTS

made with organic grapes

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Organic

