
WINE OF THE YEAR 2016

Famille Bréchet Plateau des Chênes Lirac Rouge 2014



91 POINTS
ROBERT PARKER WINE ADVOCATE

Grape: Grenache and Syrah
Region: Rhone, France
Age of the Vines: 25 Years
Farming: Sustainable

An impressive new performer from Lirac, the Brechet family, who also owns the famous Chateau de Vaudieu in Châteauneuf-du-Pape, has 37 acres in Lirac. The consulting winemaker is Philippe Cambie, who is largely responsible for the tremendous upsurge in quality at Vaudieu over the last 4-5 years. This wine displays an inky/purple color along with a dense nose of black fruits, forest floor, acacia flowers, pepper and licorice. It possesses fabulous fruit on the attack and mid-palate, beautiful ripeness, and a soft, well-made, opulent finish. Drink this over the next 5-7 years.

\$21.99 750ml \$210 Case

Save 20% when you purchase a case in quantities of 12

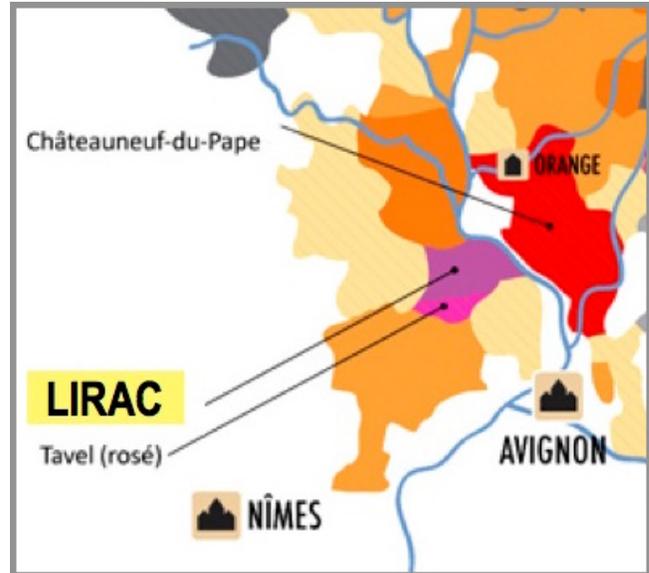
Discounted price. No further discount available.

ABOUT THE REGION

LIRAC

RHONE, FRANCE

A short hop across the river Rhône from Châteauneuf-du-Pape, Lirac was traditionally best-known for its rosés, but increasingly its approachable, full-bodied reds are taking centre stage. Less Grenache-dominated than its neighbours, the current trend is towards a greater proportion of Syrah and Mourvèdre, which gives the wines a pleasing firmness and a rich, silky spiciness.



For more details, click this link to see the Rhone map.

<http://winefolly.com/wp-content/uploads/2013/10/Cotes-du-Rhone-Wine-Region-Map1.png>

FOOD PAIRING

MEAT

Beef stew, lamb shank, baked ham, grilled pork chops, seared duck breast, ragout with game meats

FISH

Rainbow trout, salmon, tuna belly

VEGETABLE

Mushroom, beets, brussel sprouts, leeks

Lirac red perfectly pairs with red meats that have a tight structure and are slightly dry or fibrous, requiring a fair bit of chewing. The wine also goes well with steaks or roasts, meat cooked in a frying pan or under the grill. The smoothness of the tannins also allows red Lirac to be enjoyed with fish. When paired with fish, the wine should be served slightly chilled at 12°.