



DOMAINE DE MARCOUX

La Lorentine Lirac

Upon meeting Sophie and Catherine one cannot help but notice their ease and quiet confidence in a setting that is neither modern nor traditional. Their tasting room is simple and modest much like their cellar so that the overall impression you get is one of timelessness. Being located in a rural part of an already remarkably rural appellation only reinforces the impression that they operate in an oasis of calm, balance, and poise. So it only makes sense that their wines also share these qualities. While their family's roots in the region can be traced back to the 13th century the Domaine is surprisingly new having been founded in 1989 but from vineyards that have been in the family for generations.

Domaine de Marcoux was a pioneer in organic and biodynamic farming long before it was fashionable which is now overseen by Catherine with assistance from Sophie's son Vincent. They farm about 18 ha in Chateauneuf-du-Pape, 8 ha in Lirac, and a little over 2 ha just north of Châteauneuf where they make a lovely and nuanced Côtes-du-Rhône. There is a wide range of soil types from sandy soils in Charbonnières, to red clay and galets in L'Arnesque and Les Bouquets, to limestone and marl in Les Esquirones and Beurenard, to red clay and gravel in Gallimardes, Les Serres, La Crau, and Les Plagnes. They grow primarily Grenache, with an average vine age of 50 years old, with smaller amounts of Mourvedre, Syrah, Cinsault, Roussanne, Bourboulenc, Clairette, and Grenache Blanc.

A relatively new addition to their holdings and totaling 8 hectares, their property in Lirac is a mix of Grenache, Syrah and Mourvedre on a complex terroir of sand, pale clay limestone and gravelly red clay. It was a sadly neglected vineyard so it has taken many years to convert this site to biodynamics which is just beginning to show in the wines. What was once simple and benign has become stony and refined with a raciness from the Syrah (up to 30% of the blend) and real muscle from the Mourvedre (also up to 30% of the blend). A unique wine in the context of the property and a very serious style for Lirac.

ORIGIN

France

APPELLATION

Lirac

SOIL

Clay limestone, gravel, sand

AGE OF VINES

20

ELEVATION

90 meters

VARIETIES

Mouvèdre, Syrah, Grenache

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in tank, 2-3 week maceration with daily délestage

AGING

18 months in concrete vats and foudres

ACCOLADES

91 – 2022 La Lorentine Lirac – Jeb Dunnuck

(90-92) – 2022 La Lorentine Lirac – Wine Advocate

92 – 2020 La Lorentine Lirac – Wine Advocate

