

# Réserve Saint Dominique



## LIRAC

*from organically grown grapes*

### TERROIR

Hillsides oriented to the south  
More or less rocky grounds of clays.

### GRAPE VARIETIES

65 % Grenache  
30 % Syrah  
5 % Mourvèdre

### TASTING

Dark purple red dress with black reflections. Rich and elegant nose with notes of black cherry, blackberry, then vanilla, slight smoke and then cocoa.

Fresh on the palate with a sappy structure, which reveals silky yet fleshy tannins. Finale is generous with its cocoa flowers and toasted notes.

### SERVICE

Serve at 18°C, drink between 2 to 8 years

### PAIRING

Caramelized pork chops  
Rabbit legs confit with rosemary and creamy pumpkin  
Pigeon pastilla

