



Clos des Serenes



Julien Dumas did not come from a family of winemakers, but he has long dreamed of cultivating his own vineyard and crafting the wines he loves.

He currently owns 2.7 hectares in the village of Rilly, on the right bank of the Rhône River in the southern Rhône region. The vineyard features a fascinating mix of soils — chalky layers from the Cretaceous period, red earth, and large pebbly galets, similar to those found across the river in Châteauneuf-du-Pape.

The vineyard is planted with a blend of Grenache, Cinsault, Carignan, and Mourvèdre trained in the goblet style, surrounded by acacia trees.

The estate's name, Clos des Sérènes, is inspired by the local nickname for the strikingly colored European bee-eater — a bird frequently spotted around the vineyard.

Lirac [2016, 750 ml]

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PRODUCT ID : IFR1180701
Year : 2016
Kind of Wine : Still
Color of Wine : Red
Style : Dry
Type of Grape : Grenache noir, Cinsault, Mourvèdre, Carignan
Volumn : 750 ml
Alcohol Percentage : 15%
Total Sulfites : <10 mg/L

Each grape is hand-harvested and gently pressed. After fermentation, the wine is aged for 12 months in oak barrels. Aromas of dark berries are complemented by spicy notes of clove and a balanced bitterness. The wine offers fine tannins, concentrated intensity, and strength, yet maintains freshness that makes it easy to enjoy without fatigue.

Sales Price (w/tax)
¥5,200

