



AOC Lirac White 2023



We work on 1 hectare of Blanc located on

Roquemaure appellation Lirac, on clay and pebble soil.

This diversity allows us to obtain a complex and balanced wine.

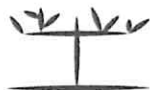


The grape varieties of our Lirac Blanc:

Grenache: 50%

Clairette Blanche: 50%

Our Lirac Blanc is made with young vines 5 years old, the harvest is manual with morning dew to keep all the freshness of the fruit.



Vinification takes place at low temperature for a period of 2 to 3 weeks in stainless steel vats or barrels. We make this wine with our own yeasts which provides additional typicity.

Our Lirac Blanc 2023 has fresh aromas of vine peach, white flower and white fruit, the palate is fresh and elegant due to fermentation at low temperature, it presents buttery and toasted notes, with a pleasant balance. It can be drunk quickly but can also be kept for 3 years.



Cheeses,
white
meat,



9 to 12°C



6
months of aging



Keeps 2 to
3 years