

AOP Lirac Blanc



Grape Varieties

Grenache blanc (65%) / Roussanne (20%) / Viognier (15%)

Terroir

Soil is made of clay and limestone with pebble above.

Winemaking

Fermentation and maturation are totally realised with a temperature control process.

Tasting

Pale yellow with gold reflection. This vintage has fruity (peach) and floral notes with a mineral finish. Delicate and unctuous mouth.

Food pairing

Sea-fish or sea food.

Service

12°.

Potential for ageing

Can be drunk now but has a potential of 3 years.

REWARDS & RATINGS

Concours général agricole 2017 : Médaille d'argent

Concours général agricole 2016 : Médaille d'or

Vinalies Internationales 2016 : Silver medal

Concours des vins des vignerons indépendants 2016 : Bronze medal

Concours des vins d'Orange 2015 : Gold medal

Concours des vins de la Foire d'Avignon 2016 : Silver medal