



DESCRIPTION

Appellation CRU Lirac : Lirac is one of the southernmost crus in the Rhône Valley... It grows, preserved and quiet, away from the beaten track. However, vines have been cultivated there since antiquity and already in the Middle Ages, this vineyard on the "Côte" du Rhône was talked about for the quality of its wines. The appellation covers the best soils in four communes in the Gard. The assembly of wines from different terroirs allows to obtain the Lirac style: powerful, structured and aromatic, but fresh and always elegant. A nugget to discover absolutely !

Climate : Mediterranean influence with exceptional sunshine (2,700 hours per year).

Grape varieties : Clairette, Bourboulenc and Picpoul

Degree of alcohol : 14%

Terroir : The vineyard is located on the limestone plateaus of the Gard, covered with a film of red clay and gravel. Well-drained, this terroir produces powerful wines with solid tannins and great aging potential.

Harvests : The harvest is done 100% manually on a specific date which guarantees phenolic maturity. Sorting of the harvest, collection at the cash desk.

Vinification : Destemming , gentle pneumatic pressing and temperature control

Aging : Acacia and oak barrels

TASTING NOTES

Color : Straw yellow with green reflections

Nose : Peach, apricot, verbena, exotic fruits

Taste : Powerful, complex of exotic fruits such as pineapple, lychee and passion fruit. Refreshing acidity, a real pleasure wine.

Pairings : White fish, shellfish, poultry, fresh cheese simply as an aperitif.

Musical accord : Opera by L'akmé (Léo Delibes)

Tasting temperature : 10-12 ° C.

Keeping : 3-4 years.