

## Cru – Lirac

### *Tradition – White*



#### **Blend**

This wine is a harmonious blend of Grenache blanc and Clairette.



#### **Terroir**

The vines, which are about 30 years old, are located on terraces and slopes mainly composed of large round pebbles and gravel with clay and limestone subsoil. The maximum yield for the Lirac appellation is 41hl/ha.



#### **Winemaking**

Cold maceration before pressing. Natural static cold settling. Alcoholic fermentation under controlled temperature (16°C). Stirring of the lees after fermentation. 25 % of this « cuvée » is fermented and aged in 300L barrels for 6 months.



#### **Tasting Notes**

- Colour : crystalline, pale yellow and limpid.
- Aromas : white peach, white flowers (linden tree), mineral with toasty, vanilla notes.
- Palate : fruity, smooth, full, remarkably balanced. Vanilla and butter notes mixed with fruit (prunes and dried fruit). The finish is long and harmonious.



#### **Food pairing**

Can be drunk as an aperitif or with an asparagus risotto.



#### **Serving Temperature**

10-12°C



#### **Cellar Potential**

Best drunk young or within 2 years.

