

# ROCCA MAURA

VIGNERONS DEPUIS 1922

## Lirac Blanc « 1947 »

1947 marked the birth of the AOP Lirac Cru des Côtes du Rhône. Only two crus are available in all three colors, and we're proud to be one of the few producers to offer you this trilogy of white, rosé and red wines.



### Blend

- Grenache blanc
- Clairette



### Terroir

- Terraces and slopes mainly composed of large round pebbles and gravel with clay and limestone subsoil



### 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: crystal clear, pale yellow and limpid
- Aromas: white peaches, white flowers, mineral hints, toast, 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



### Serving Temperature

- 10-12°C



### Aging

- Best drunk young or within 2 years.

