



AOC Lirac Blanc 2024



We work on 1 hectare of Blanc located on

Roquemaure Lirac appellation, 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 in the morning dew to keep all the freshness of the fruit.



The vinification is at low temperature for a period of 2 to 3 weeks in stainless steel vats or barrels. We produce this wine with our own yeasts which gives it an additional typicality.

Our Lirac Blanc 2023 has fresh aromas of vine peach, white flower and white fruits, the palate is fresh and elegant due to the low temperature fermentation, 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 breeding



Keep for 2 to
3 years