

AOC Lirac

Lirac



We work on 5 hectare of white located on Roquemaure AOC Lirac. A clay soil and pebbles.

*The diversity of terroir allows us to obtain a wine
Balanced with a tension and nice gluttony.*



The grape variety of our Lirac Blanc :

Grenache : 60%

Syrah : 20%

Mourvèdre : 10%

Cinsault : 10%



The vines are around 40 years old. The grapes are harvested manually, the harvest is completely destemmed. The fermentation is followed by thermoregulation, it lasts 20 to 30 days.

The wines remain in concrete tanks and ½ muids over a period of 12 months.



The wine presents aromas of spices, black fruits, cherries and liquorice.

The tannins are dense, the palate is fresh and elegant.

It presents notes of jam and black cherries

