

www.gardine.com





# Lirac Tradition Rosé



#### TERROIR

The vines are located on light sandy filtering soils, on the slopes at the back of the Mount Génies, giving finesse and delicacy to the wines.



#### VINIFICATION

100% handpicking with thorough sorting upon arrival at the winery.

Cold maceration then "saignée" method. Temperaturecontrolled fermentation (18 -20°C).



## SERVICE

Best served at 10-12°C.

# GRAPE VARIETIES



o 40% Grenache

o 30% Cinsault

o 30% Syrah

#### TASTING

Q,

Appearance: colour is of a seductive salmon pink.

Nose : on the nose, citrus dominate.

Palate : the wine is bursting with strawberry and raspberry notes, with a good weight and length, making it a perfect food rosé wine.

## AGING POTENTIAL

B

Ready to drink.

MIS EN BOUTEILLE AU CHÂTE

AIN

AMILLE BRUNE

LIRAC