



www.gardine.com



LIRAC CONFIDENTIELLE



TERROIR

Age of the vines: 60-90 years.

The vines are located in some old vines plots that benefit from a lovely sun exposure.



VINIFICATION

100% hand harvest with thorough sorting upon arrival at the winery. Direct pressing followed by cold settling. Alcoholic fermentation takes place at controlled temperatures in 225 and 350 litres oak barrels. Then the wines age on their lees until May, with regular stirring.



SERVICE

Best served at 12°C. To be paired with Patrick's scrambled eggs with truffles ("brouillade") or zucchini fondant with saffron & cheese...



GRAPES VARIETIES



- o 100% Clairette

TASTING



Appearance : pale lemon

Nose : Citrus fruits and roasted notes.

Palate : very delicate, developing some delicate and complex citrus, white flower and smoky notes.

AGING POTENTIAL



To drink now.