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FRUITY
&
CRIPS

LIRAC TRADITION

TERROIR

Age of the vines: 20-60 years.
The vines are located on both light and filtering limestone scree soils.

GRAPE VARIETIES

- 50% Grenache blanc
- 30% Clairette
- 10% Roussanne
- 10% Viognier

VINIFICATION

100% handpicking with thorough sorting upon arrival at the winery. Direct pressing followed by cold settling of the grapes. Alcoholic fermentation takes place at controlled temperature in stainless steel vats and in 225 litres oak barrels.

TASTING

Appearance : pale lemon-green

Nose : freshness with white flower and citrus notes.

Palate : round, crisp and very aromatic with a beautifully balanced finish and a good length.

SERVICE

Best served at 10°C.

To be paired with Seafood
Macaronade, or Summer Brandade
Ravioli...

AGING POTENTIAL

Ready to drink.



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Alcohol abuse is dangerous to health. Consume in moderation.