

LAROCALIÈRE

Domaine

Rhône Sud



LIRAC BLANC 2021



THE ESTATE

The estate is a family domain of about forty hectares spread over the exceptional terroirs of Tavel and Lirac.

THE TERROIR

Pebble stones are proper to the Terroir of the Lirac appellation.

GRAPE VARIETIES

Grenache Blanc and Roussanne

THE CLIMATE

Our region's climate is Mediterranean: winters are mild and summers are really warm. The mistral, really typical from the Rhone Valley, a wind really cold during winters and hot in summers, enables to remove humidity from the soil and clean up the vineyard.

FERMENTATION AND MATURATION

For our Lirac white, everything has started by an alcoholic fermentation at cold temperature (between 15° and 18°). The

different grape varieties are vinified separately with the greatest care, each one contributing its own individual characteristics.

TASTING NOTE

The nose is subtle and elegant with beautiful floral aromas such as jasmine, honeysuckle and verbena. On the palate, the wine is rich and round with citrus notes which bring a wonderful sensation of freshness.

FOOD AND WINE MATCHING

We advise to serve our Lirac white as an aperitif or with sea fruits. To appreciate our Lirac white, you are advised to serve it between 10° and 12°.

