



LIRAC LA FERMADE BLANC

2019

Composed of Grenache, Clairette and Picpoul, matured in vats, the wine offers beautiful aromas of fruit, citrus fruit and white flowers, with a finely balanced palate. La Fermade fully reflects the minerality of the Lirac terroir

RATINGS :

ROBERT PARKER:
90/100 (vintage 2018)

JEB DUNNUCK : 91/100 (vintage 2018)

REVUE DU VIN DE FRANCE :
13.5/20 (vintage 2018)

GUIDE GILBERT ET GAILLARD :
90/100 (vintage 2018)



GRAPES VARIETIES

Grenache (45%), Clairette (45%)
Picpoul (10%)

AVERAGE AGE OF THE VINEYARD

37 years

YIELD

25 hl / ha

MATURING

Stainless steel vats

BOTTLING

January 2020 (17 000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

4 to 8 years

« Straw-gold colour. A bouquet rich in white flowers, camomile and ripe summer fruit. Refreshing and inspiring aromas on the palate which reveals the fruity and floral aromas with panache and smoothness. An ideal partner for river fish. »

(Guide Gilbert & Gaillard)
