



## LIRAC LA FERMADE BLANC 2020

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*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*

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### RATINGS :

**WINE SPECTATOR :**  
90/100 (vintage 2018)

**ROBERT PARKER :** 90/100  
(vintage 2018)

**JANCIS ROBINSON :** 15.5/20  
(vintage 2019)

**GUIDE GILBERT & GAILLARD:**  
91/100

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### GRAPES VARIETIES

Grenache (55%), Picpoul (30%) and Clairette (15%)

### AVERAGE AGE OF THE VINEYARD

38 years

### YIELD

17 hl / ha

### MATURING

Stainless steel vats

### BOTTLING

February 2021 (16, 000 bottles)

### SERVING TEMPERATURE

To drink between 10° and 12°

### AGING POTENTIAL

4 to 8 years

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« A brilliant, straw-yellow colour. Floral nose (infused white blossom) with notes of watermelon, wild peach and a touch of minerality. The palate displays subtle depth, a sensation of smoothness, juicy fruit and delightful aromatic length. A beautifully crafted white wine. »

(Guide Gilbert & Gaillard)

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