



Wine under conversion to
organic farming

LIRAC LA FERMADE BLANC 2021

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 :

GUIDE HACHETTE : 2*
(vintage 2020)

WINE ENTHUSIAST :
89/100 (vintage 2020)

ROBERT PARKER : 89/100
(vintage 2019)

JANCIS ROBINSON : 15.5/20
(vintage 2019)

GUIDE GILBERT & GAILLARD:
91/100 (vintage 2020)



GRAPES VARIETIES

Clairette (40%), Grenache (35%)
and Picpoul (25%)

AVERAGE AGE OF THE VINEYARD

39 years

YIELD

32 hl / ha

MATURING

Stainless steel vats

BOTTLING

January 2022 (28, 000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

4 to 8 years

“Bright light-yellow colour. Sophisticated nose combining yellow plum, spring flowers and a chalky note. Silky smooth, full bodied and clear on the palate with great underlying freshness. The wine offers wonderful clarity and character, a great ambassador for Lirac.”

(Guide Gilbert & Gaillard)
