



DOMAINE  
M A B Y



Certified by FR-BIO-10

## LIRAC LA FERMADE BLANC 2022

---

*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 2021)

**WINE ENTHUSIAST :**  
89/100 (vintage 2020)

**ROBERT PARKER :** 89/100  
(vintage 2019)

**JANCIS ROBINSON :** 16/20  
(vintage 2021)

**GUIDE GILBERT & GAILLARD:**  
90/100 (vintage 2021)

---



---

### GRAPES VARIETIES

Grenache (55%), Clairette (25%),  
Picpoul (15%), Ugni Blanc (5%)

### AVERAGE AGE OF THE VINEYARD

33 years

### YIELD

21 hl / ha

### MATURING

Stainless steel vats

### BOTTLING

December 2022 (18 000 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)*

---