

LIRAC LA FERMADE BLANC 2023

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)

DECANTER : 92/100 (vintage 2021)

JANCIS ROBINSON : 16/20
(vintage 2021)

GUIDE GILBERT & GAILLARD:
90/100



GRAPES VARIETIES

Grenache (55%), Clairette (25%),
Picpoul (10%), Ugni Blanc (10%)

AVERAGE AGE OF THE VINEYARD

34 years

YIELD

41 hl / ha

MATURING

Stainless steel vats

BOTTLING

December 2023 (42 000 bottles)

SERVING TEMPERATURE

To drink between 10° and 12°

AGING POTENTIAL

4 to 8 years

“Bright golden yellow colour. A discreet yet inviting bouquet revealing yellow plums, citrus fruits with floral and mineral undertones. Balanced and clear on the palate, its wonderful body offset by solid freshness. Intense, fruity and spicy evolution, a very convincing Lirac.”

(Guide Gilbert & Gaillard)
