



Certified by FR-BIO-10

## LIRAC LA FERMADE BLANC 2023



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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 :**

**JEB DUNNUCK:** 90/100

**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 (vintage 2022)

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### **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

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*“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)*

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