



Certified by FR-BIO-10

LIRAC LA FERMADE BLANC 2024

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*

JEB DUNNUCK: 90/100 (vintage 2023)

GUIDE BETTANE & DESSEAUVE: 90/100 (vintage 2023)

WINE SPECTATOR : 90/100

JANCIS ROBINSON : 16/20 (vintage 2023)

GUIDE GILBERT & GAILLARD: 90/100 (vintage 2022)



GRAPES VARIETIES

Grenache (70%), Picpoul (20%), Clairette (10%)

AVERAGE AGE OF THE VINEYARD

35 years

YIELD

23 hl / ha

MATURING

Stainless steel vats

BOTTLING

Mars 2025 (10 000 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)