



DOMAINE LAFOND



LIRAC WHITE

VARIETIES : Grenache blanc 50%, Roussanne 30%, Viognier 20%.

SOIL : Rocky, sandy and lime/clay.

CLIMATE : Warm temperate, Mediterranean and very windy. LIRAC is situated right in the Rhône Valley.

HARVEST : The grapes are all handpicked, the only way to achieve best quality : the grapes are selected by the harvesters and arrive undamaged at the cellar without any oxidation phenomena. This is also the best way not to hurt the vine-stock and to preserve the future of the vineyard.

WINEMAKING : The grapes are all destemmed, grape-skin maceration lasts 4 to 12 hours depending on the vintage year to extract flavours and consistency. Then low temperature fermentation. Early bottling in January to « trap » the aromas.

BOUQUET : A fresh and pleasant blend. You will taste in your bottle a god balance of fruit, lime-tree and white flower aromas, citron type aromas and straightforward liveliness. Our wine has enough pep for your taste buds to be teased but it will not quench your thirst when you drink it before eating.

CONSERVATION : Wine like to be preserved in a dark place, with a constant temperature and hygrometry. Coolness and height are its friends. For optimal conditions or preservation, we recommend your to keep your bottles between 16° and 18° C and between 50 and 70% of humidity.

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Roc-Epine

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